

THE NATIONAL PROVISIONER

FEBRUARY 26 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891

PRAGUE POWDER IS REGISTERED UNDER
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THE GRIFFITH LABORATORIES

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You are invited...

**TO COME IN AT ANY TIME AND
SEE OUR KITCHENS AT WORK**

We believe our service and material meet your approval. Our salesmen are competent advisers. Why give your time to experiments? We know how—we make the best—our equipment is up-to-the-minute—and our shipments are prompt. WE ARE WELL PREPARED TO SERVE YOU.

PRAGUE POWDER

**IS MADE IN OUR THREE
FACORIES**

★ **LABORATORY
TESTED and PASSED**
THIS IS TO CERTIFY THAT THE PRAGUE
POWDER IN THIS DRUM CAME OUT OF

BATCH No. 9 - FEBRUARY 26, 1944

A SAMPLE HAS BEEN CHECKED IN THE
LABORATORY AND CONFORMS TO
GOVERNMENTAL
REGULATIONS



REDUCE SPOILAGE AND CASING CONSUMPTION...

**Increase yield...and improve
quality and color of sausage with**

BUFFALO VACUUM MIXERS!



BUFFALO Vacuum Mixers...
various models in 400, 700, 1000,
1500 and 2000 pound capacities.

One of our customers recently wrote us that prior to installation of a BUFFALO Vacuum Mixer, stuffed bologna weighed between $5\frac{1}{4}$ and $5\frac{1}{2}$ pounds, before smoking; after installation of the BUFFALO Vacuum Mixer similar bologna, stuffed in casings of equal size, weighed between $5\frac{3}{4}$ and $6\frac{1}{4}$ pounds! In addition they are making a much finer and smoother product.

In concluding the letter they say: "Our pressed ham, even before stuffing and cooking, is the best we have ever made. Our Frankfurters have improved to such a degree that it is almost unbelievable. It is our opinion that the possibilities for this mixer are unlimited and that no sausage plant should be without one."

BUFFALO Vacuum Mixers remove all air pockets and tiny

air particles from the meat. This means a smoother, more condensed emulsion of finer quality and improved color.

Compactness of emulsion allows up to 20% more meat to be stuffed into casings...cutting casing costs proportionately.

All air being removed from the product...bacterial growth is eliminated and keeping qualities improved.

Smokehouse shrinkage is greatly reduced. BUFFALO Vacuum Mixers assure a more uniform product because of perfect distribution of cure and seasoning.

BUFFALO Vacuum Mixers will pay for themselves in a short time.

Get all the facts...both structural and operating...by writing for our free illustrated catalog...today!

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**QUALITY SAUSAGE
MAKING MACHINES**

Wear-Ever

.. on the job and doing it

.. AT CHICAGO WESTERN CORP.

CHICAGO



Brothers . . . There's a close kinship between airplane engines and Wear-Ever Kettles. Aluminum is used for both and for much the same reasons. It transfers heat fast and is strong and light. At present these reasons for using aluminum are more important for airplanes than for cooking utensils, but the time is coming . . .

The Aluminum Cooking Utensil Co., 402 Wear-Ever Bldg., New Kensington, Pa.

In this case it's a war job that Wear-Ever Aluminum is doing, a war production job. A battery of aluminum steam jacketed kettles is preparing chicken for canning and shipment to combat zone hospitals. It is fed to seriously wounded men.

These Wear-Ever Kettles are often operated continuously 24 hours a day. Hard work is no punishment for them. They were designed for that. Which is one reason why Chicago Western wish they had more of them and are looking toward the day when Wear-Ever can be made again.

Wear-Ever ALUMINUM

THE NATIONAL PROVISIONER

Volume 110

FEBRUARY 26, 1944

Number 9

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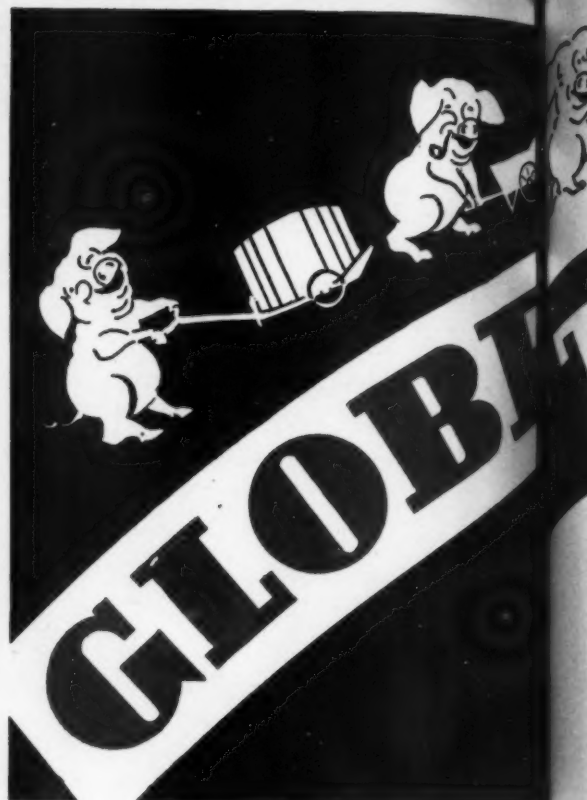
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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE



Every hour, all day long, day in and day out, hand trucks in your plant are losing time for you or saving it. If you have good trucks in good condition they are moving products quickly, without loss of manpower, in use and in cleaning.

Globe trucks are designed to do each job better. With over one hundred especially engineered trucks to choose from, you can have a specialized truck for every moving job. Illustrated here are only a few. If we do not make a standard unit to fit all your requirements, we will design whatever you need.

Write us now for full information and tell us what your special jobs are.



29 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—February 26, 1944

TRUCKS



601 HAM BACON AND HIDE



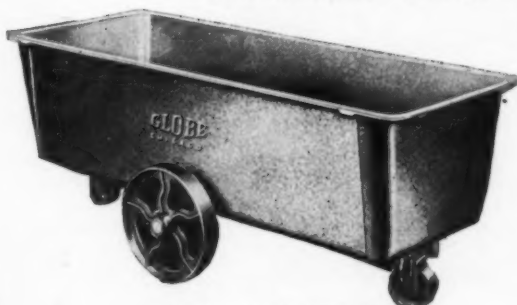
147-R HAM AND BACON BOX



106 GENERAL PURPOSE



176-A BARREL



103 SAUSAGE MEAT

Built to fit under mixers and grinders, this famous Globe specialty spins about in its own length and moves at a finger's touch. Has rounded corners with welded seams for easy cleaning. Body is hot galvanized. Edges are double-thick.



116 METAL HAM AND BACON



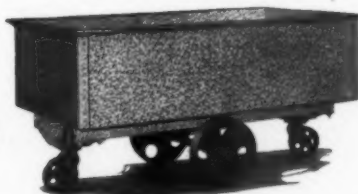
145 LOW TRUCK



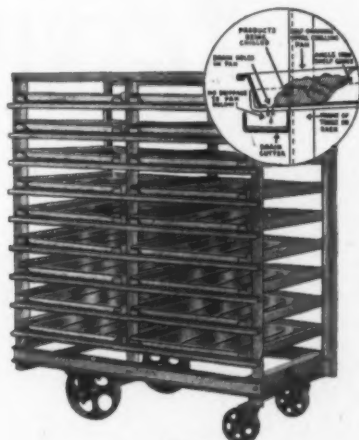
608 BAR HANDLE WAREHOUSE



123 BEEF PAUNCH



114 OLEO SEEDING



673 SANITARY OFFAL PAN

THE GLOBE COMPANY

1000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

EQUIPMENT FOR THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED

The National Provisioner—February 26, 1944

Page 5

AMERICA'S STRENGTH is on ITS TABLE!



IT is food that gives us the strength to work, to fight, to win. To preserve the goodness of our food—to protect its freshness and the purity—is a responsibility that the American food industry has accepted. For our part, we are proud that so great a quantity of our nation's food is protected in our genuine vegetable parchment.

West Carrollton GENUINE VEGETABLE Parchment



ODORLESS



INSOLUBLE



GREASE RESISTANT

FOR WRAPPING BUTTER • MEATS • POULTRY • FISH • SHORTENING AND ALL MOIST FOODS

WEST CARROLLTON PARCHMENT CO.

WEST CARROLLTON • OHIO



BALANCED TEAMWORK

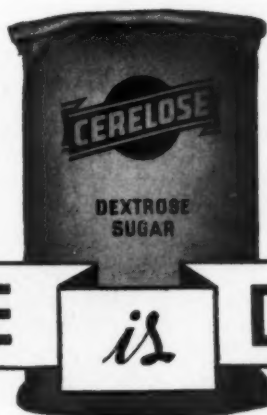
Shooting the straightaways—banking the turns—streaking down the icy mountain side like greased lightning takes team work.

Balanced team work makes dextrose sugar the winner, too. A fine product; consistent, truthful advertising; cooperation by food manufacturers and dis-

tributors; acceptance by intelligent consumers; these four balanced factors make up the dextrose team.

Dextrose in your products gains a lasting position with your customers—for consumers today know that dextrose on the label means genuine food energy in the product.

Dextrose advertising appears regularly in leading national magazines; millions listen to dextrose radio advertising. That's why intelligent, nutrition-minded Americans are demanding food rich in dextrose.



Tune in STAGE DOOR CANTEN

Every Friday 9:30 to 10:00 P.M., C.W.T.
Columbia Network, Coast-to-Coast

CORN PRODUCTS SALES COMPANY
333 NORTH MICHIGAN AVE. CHICAGO 1, ILL.

CERELOSE

is

DEXTROSE

Keep Your Bologna
at its Flavor Peak with
ARMOUR'S
NATURAL
CASINGS

• There's one sure way to know that your bologna will be at its flavorful finest when customers buy it...

Use Armour's Natural Beef Bungs!

You see, these natural casings seal in all the rich juices of the sausage... provide real protection against drying out. Keep your bologna at its flavor peak right to the customer's table!

And that's not all! For bologna packed in Armour's Natural Beef Bungs has that plump, well-filled appearance that adds sales-appeal to a dealer's meat case!

Armour can supply you with uniformly graded, imperfection-free casings in the quantity you need. They'll help you keep bologna fresh, firm, flavorful longer... they'll add the eye-appeal that means sales appeal!

ARMOUR AND COMPANY

Making sausage for the armed forces? Then use Armour's Natural Casings and be sure of meeting requirements!



Institute Urges Correction of Beef-Cattle Price Relationship

SPECIFIC recommendations for dealing with the acute beef and pork problems now facing the meat packing industry were submitted to prominent government officials in Washington this week by the American Meat Institute. The text of the Institute memorandum containing these recommendations follows:

Some acute problems are facing the meat and livestock industry which, we believe, must be solved promptly if this industry is expected to continue producing an adequate meat supply for our armed forces, for our Allies, and for our civilian population.

Among the more urgent of these problems are those facing the beef division of the industry. Most of the beef slaughtering operations in this country have been frozen at a loss as a result of the cattle price stabilization program which was announced by the Office of Economic Stabilization last October and which became effective in the latter part of December, coupled with the ceiling prices on beef and cattle by-products established under various OPA regulations. Obviously, a major division of the industry should not be expected to continue operating at a loss. Eventually the Army's beef procurement program may be affected. It will tend to bring about an uneven distribution of the civilians' share of the meat supply and will encourage black market operations.

The Institute suggested, in a letter to Mr. Vinson, dated November 15, 1943, that the OES cattle price stabilization program would work a severe hardship on the industry; that it included serious discriminatory provisions; that it would be very difficult to administer; and that it would encourage even more serious black market and enforcement problems.

The Institute, at the time the program was being considered, also expressed the view that the principle of the rollback in prices and subsidy had serious weaknesses. This is still our position—we still believe that arbitrary use of such devices establishes an undesirable precedent. Originally, the livestock slaughter payments were provided by the government merely as compensatory payments to offset the rollback in prices initiated by the OPA last June and to prevent a corresponding reduction in cattle prices at that time.

Subsidy Being Diverted

The OES cattle price directive, however, veered from the original objective of such payments and provided for other uses for the livestock slaughter payments. The payments no longer are fully compensatory payments to offset the rollback in prices, but rather have been reduced—without offsetting adjustments in product price ceilings—and the difference is being used for other purposes.

The OES Cattle Price Directive now has been in effect for almost two full accounting periods, and the results have validated our original contentions—and

HIGHLIGHTS OF AMI RECOMMENDATIONS

Important points in the new American Meat Institute memorandum on the beef and pork situation are as follows:

1.—Net realizations received by beef slaughterers must be increased sufficiently to "unfreeze" the industry's beef slaughtering operations from a loss.

2.—Discriminatory provision of the OES directive providing a special payment of 80c per cwt. alive to non-processing slaughterers should be eliminated.

3.—A restriction order on beef should be reinstated, with similar quotas for all type of slaughterers, and with any licensed slaughterer permitted to deliver beef to the Army in excess of his domestic quota, if he can obtain appropriate inspection for Army beef.

4.—A quota base should be given non-slaughtering processors.

5.—In connection with its responsibility of establishing price control measures, it is the government's responsibility to make certain that its control programs do not discourage or prevent production of an adequate supply of pork and other meats.

6.—Ration points should be adjusted or other appropriate steps taken whenever necessary to maintain a proper balance between the demand and supply of meat.

the contentions of numerous individual slaughterers—that most beef slaughtering operations of the country would be frozen at a loss. This statement is based on the assumption that the cost of cattle

(Continued on page 26.)

Modified Federal Inspection Ordered Effective April First

BY A War Food Administration order effective April 1, a modified form of federal meat inspection will be imposed on all uninspected packers who slaughter 52 or more head of Army style beef cattle each week. They will be required to set aside for government purchase at least 50 per cent of their weekly production of all U.S. Choice, Good, Commercial and Utility grade steer and heifer beef meeting Army specifications. However, establishments brought under federal inspection by the order will not be required to set aside 80 per cent of their canner and cutter production as are regular federally inspected houses.

The WFA took this action by issuing Amendment 7 to Director Food Distribution Order 75.2. Packers affected by the new amendment must qualify for federal inspection since such inspection is required on all meat bought by the government for U.S. military and other war agencies. However, federal inspection will be required only on beef set aside for government purchase.

Requests for inspection should be addressed to the Meat Inspection Division, Office of Distribution, War Food Administration, Washington 25, D. C.; application forms will be supplied to packers from the Chicago office of WFA.

"Army style beef" means dressed steer carcasses weighing between 400 and 1,100 lbs., or dressed heifer carcasses weighing between 350 and 650 lbs., and graded U. S. Choice, Good, Commercial or Utility.

(See page 28 for Meat Inspection Division requirements for slaughterers who must qualify for limited federal inspection under Amendment 7 to DFDO 75.2.)

After inclusion of Amendment 7, Section 14.10.18 (b) (1) and (2) of DFDO 75.2 reads as follows:

(b) All slaughterers—Army Style Beef. No Class 1 slaughterer, and no Class 2 slaughterer who in any calendar week slaughters 52 or more head of cattle producing Army style beef, shall deliver meat unless he shall:

(1) Set aside, reserve, and hold for delivery to governmental agencies or persons entitled to purchase set-aside meat under a Food Distribution regulation:

(i) 50 per cent of the conversion weight of each week's production of beef graded "U. S. Choice," "U. S. Good," and "U. S. Commercial," obtained from steers and heifers whose carcasses meet

(Continued on page 28.)

HOW ABOUT *Post-War Planning*

STUDY of the size, quality and location of his future markets is one phase of post-war planning to which every meat packer and sausage manufacturer will wish to give attention in the next few years. While it would be impractical for the processor to decide now the volume and location of his future business, continuous market analy-

sis appears to be a vital necessity for the firm which wishes to enter the post-war period with a production and distribution setup closely related to sales reality.

What are markets?

Basically, they are people in ones and twos and threes and in multiples of

VI. THE PACKER'S POST-WAR MARKETS

these units. Market research is essentially the attempt to discover what these individuals and family groups want to buy, the extent to which they desire to buy and are able to purchase, their location and their buying habits.

Before the war the individual meat processor had a pretty clear quantitative and qualitative picture of his markets—of his consumers—of the people to whom he sold. He knew where his customers were located, about how much of a certain product they would buy at a given price, what products were liked where, and how they liked their meats cut, flavored, packaged and distributed.

Is it safe to assume that post-war domestic markets for meat will be like those of the pre-war period, or like those of 1944, or even those of the day-before-final-armistice-day?

Change a Normal Condition

No, for change—and marked and fairly rapid change at that—will probably be a normal condition in consumer markets in the next few years. For example, the situation in any locality or area may shift and re-shift radically due to:

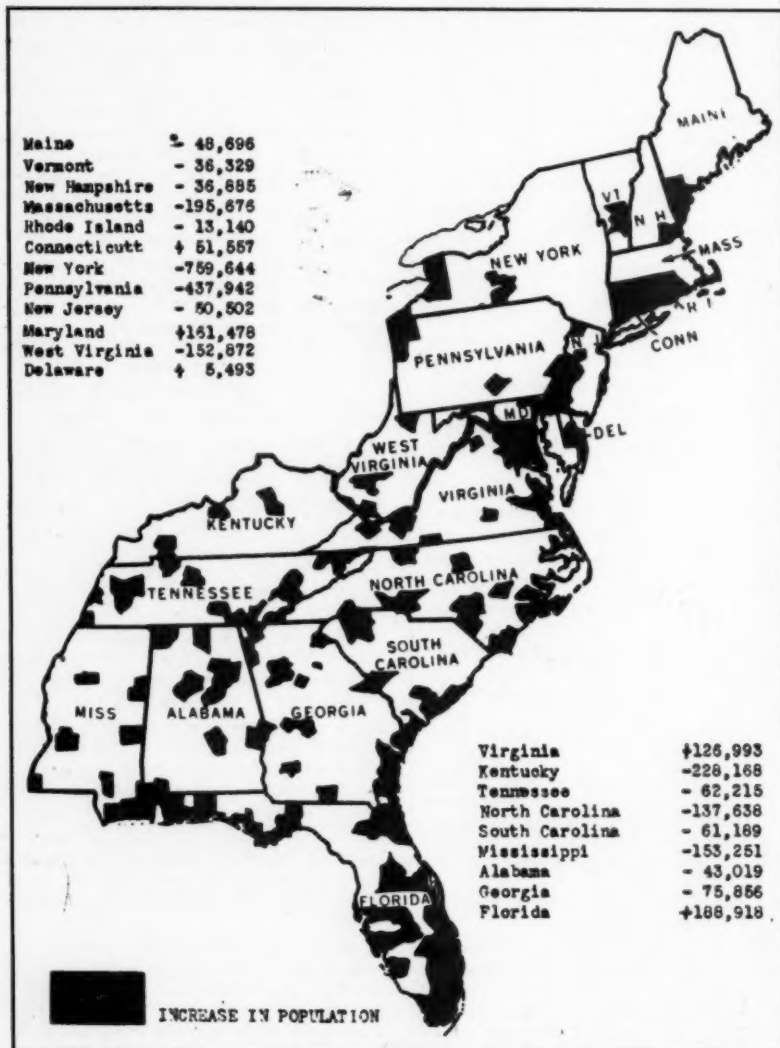
- 1.—Changes in population.
- 2.—Variations in employment and consumer purchasing power.

Analysis of his post-war markets is the packer's own job; THE NATIONAL PROVISIONER can only point out certain factors which should be investigated and indicate trends which may influence the individual packer's business as well as the overall situation of the industry.

Let us examine how the population shifts of the past three years and those of the future may affect the individual packer's distribution and even his production setup. Under normal circumstances, population changes in a city or

POPULATION CHANGES

These maps were prepared by the Food Distribution Administration to show population shifts between April, 1940 and March, 1943. They do not show minor areas, but U. S. population as a whole was down 2.4 per cent.



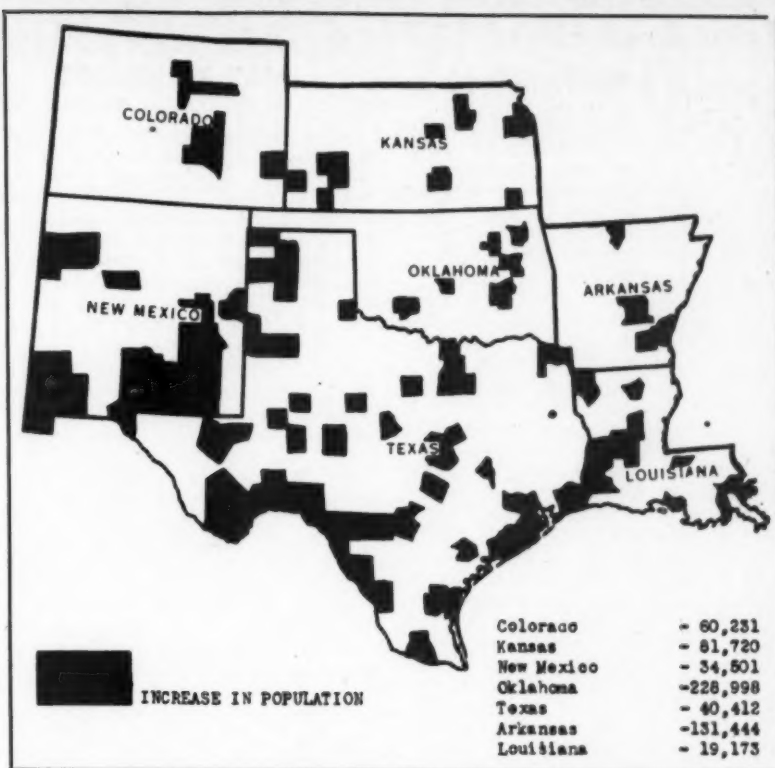
sales territory occur gradually; a packer or sausage manufacturer establishes his plant and line of products, adopts a type of inspection and builds his local, area, car route or other distribution system on the basis of conditions which he is reasonably sure will endure for a number of years.

As his business grows he may add to his plant and increase the scope of his truck distribution; however, he is seldom faced with the problem of adjusting his operations within a short time to meet the loss or acquisition of thousands of customers. Such adjustment may mean that he must decide whether to change his line of products, acquire federal inspection to get wider distribution (if he is uninspected), to acquire or dispose of equipment, add to or close portions of his plant, reduce or increase his truck and sales operations and expand or reduce his advertising.

Some Have Seen Effects

A good many packers have already experienced some of the problems that attend radical population changes in their market areas. Other processors have been somewhat insulated from the effects of such shifts by intra-industry cooperation or by the fact that they have had one big customer—Uncle Sam—whose buying has obviated the necessity for making immediate adjustments. Moreover, for some in the industry the significance of population shifts has probably been obscured by the general disruption of normal distribution which has accompanied price ceilings, rationing, allocation, etc.

A little study of the maps which accompany this article will point up the problem far better than words. These maps show population changes in the United States between April, 1940 and



March, 1943. They probably do not portray the exact situation at the present time; they certainly do not show what it will be after the war. They do demonstrate, however, that there were very significant changes in the three years covered and indicate that the post-war distribution of population,

after reconversion, demobilization and other adjustments, may be markedly different from that which prevailed before the war.

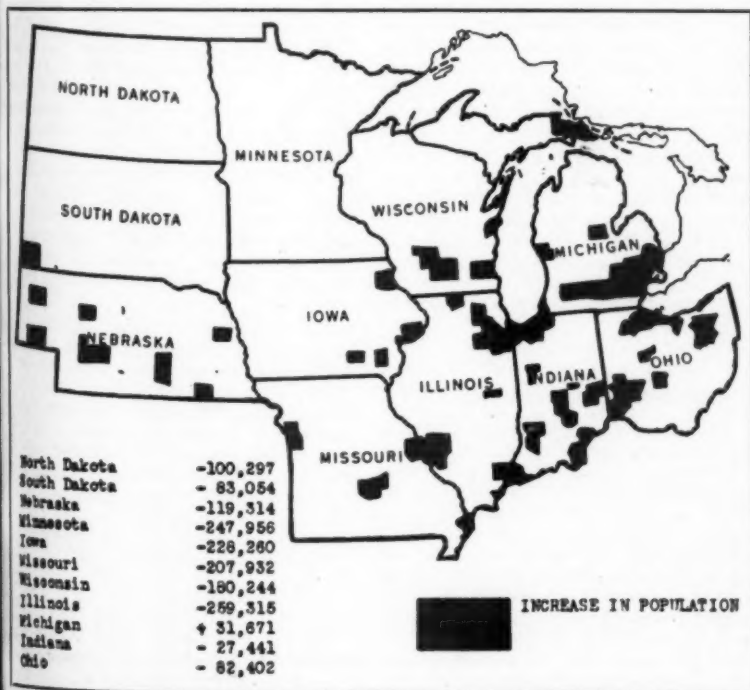
It might be assumed that the population pattern after the war would return to about the pre-war state, allowing for war casualties and the natural increase in number. It is extremely doubtful whether this will ever be true and its accomplishment in the first post-war years is even more uncertain.

As the Food Distribution Administration points out in its study of "Distribution Problems of a Shifting Population," of which the maps shown here are a part, between April, 1940 and March, 1943, the population of some cities as a whole increased as much as 65 per cent, and in others it decreased greatly. Thirty-one metropolitan areas—representing nearly 12 million people—experienced increases of 10 per cent or more in the three years; in fact, 14 of these areas showed increases of more than 20 per cent. A decrease in population of 5 per cent or more was shown by 24 metropolitan areas.

Rural Counties Mostly Down

Non-metropolitan counties showed even sharper contrasts in population changes from 1940 to 1943, according to Census Bureau estimates. Mineral County in Nevada, for example, increased in population 798 per cent, while Armstrong County, South Dakota, had 79 per cent fewer people than in 1940. Kitsap County, Washington, had an increase of over 42,500 people while

(Continued on page 35.)



Issue Amendments 37 and 38 to RMPR I69

OF two amendments to RMPR 169 issued by OPA this week—numbers 37 and 38—the first establishes dollar-and-cents maximums and rules for sale of fabricated beef and veal cuts to ship operators, and the second, Amendment 38, revises the effective date clause of Amendment 36.

Amendment 37, effective February 25, sets up a temporary schedule of dollar-and-cents ceiling prices for sales of fabricated beef and veal cuts to ship operators. It is designed to give effect to a War Shipping Administration plan to establish stockpiles of fabricated cuts in major port cities. These stockpiles will be maintained under the supervision of the WSA, and ship suppliers will draw upon them for delivery, as required, to ship operators.

The plan will operate somewhat as follows: After fabrication, inspection and boxing, the meats (which must meet standards set out in WSA Food Control Regulation 2) will be stored in warehouses under WSA control. The person who delivers the meat into the stockpile will receive full ceiling payment for his product upon presentation of the warehouse receipt to a designated commercial bank with a copy of the agreement with the WSA.

Suppliers May Draw on Pile

Any licensed ship supplier who participates in the arrangement will be permitted to draw upon the stockpile for meat to supply ship operators. The bank will receive from the licensed supplier the cost of the meat plus interest, insurance and storage charges. The supplier will then be permitted to resell the meat to the ship operator and will be responsible for delivery. For this service he may add \$1.50 per cwt. to his selling price. In ports other than those where stockpiles are established, the ship suppliers are allowed \$1.25 for the services involved in delivering meat to the ship operators.

The WSA believes that ship operators and suppliers will be assured of adequate meat supplies under the new plan and that prices to ship operators will be slightly lower than those at present. The new amendment permits transfer of fabricated meats between ship suppliers.

Sales to the stockpiles will be limited to the regular ship suppliers (other than packing plants or branch houses) who have customarily handled this business and who are largely non-slaughters. Prices for sale to the stockpiles include allowances for freezing and one month's storage, wrapping, boxing, strapping, inspection and grading, and delivery.

Slaughtering plants or packers' branch houses which have been licensed by the War Shipping Administration may continue to sell to ship operators at the prices which were established

(Continued on page 24.)

ANOTHER PORK BONUS MAY BE NEEDED

While reports to the American Meat Institute indicate that the new ration point bonus—good for all pork and sausage items—has stimulated the movement of these products, the Office of Price Administration may find it necessary to declare another bonus in view of continued heavy supplies of pork and sausage which should be moved during the week of February 28 through March 5.

The Institute's eleventh monthly survey of the movement of meat under the rationing program strongly supported information that had been received earlier indicating that supplies of virtually all pork items, all sausage, variety meats, canned meats, and lard were large and that they were moving slowly. In contrast to this, however, the survey showed that supplies of beef, veal, and lamb and mutton were becoming increasingly short in relation to the needs of the trade.

OPA officials have informed the American Meat Institute that they greatly appreciate receiving the analysis of the Institute reports and have found them helpful in establishing new point values. Point values for the month of March will become effective on March 5.

POST-WAR MERCHANDISING

The prediction that after the war meat will be merchandised as a packaged item, sold through large self-service stores where housewives will be able to buy a steak of any size and quantity in a neatly frozen package, was made by L. B. Mann, Co-operative Division, Foreign Credit Administration, Washington, D. C., in a recent address before the nineteenth annual meeting of the Producers Co-operative Commission Association in Cincinnati.

Trimming and boning operations, Mann declared, will be done at the meat plant and meats will be marketed according to established grade, with no middle-man between the packinghouse and the consumer. He predicted decentralization of packing plants in a large-scale effort to eliminate costly transportation costs.

SUBSIDY DENIAL AUTHORITY

Authority to recommend to Defense Supplies Corporation that livestock slaughterers "willfully" violating any OPA meat regulation be deprived in whole or in part of their subsidy payments, a power hitherto reserved to the national office of OPA, has been extended to that agency's regional administrators. By delegating this power to regional heads in general order No. 54 it is expected that finding of "willful" violations, and enforcement measures, will be more expeditiously handled.

402 Killers Declared Eligible for DFC's Special 80c Subsidy

Defense Supplies Corporation reports that 402 killers have been declared eligible for the 80c special subsidy for non-processing slaughterers. They are distributed as follows:

New England, New York and Northern New Jersey, 22; Eastern Pennsylvania, Southern New Jersey and Delaware, 23; West Virginia, Maryland, Virginia, North Carolina, South Carolina, Georgia, Florida, Alabama, Mississippi, Louisiana and Tennessee, 14; Ohio and Kentucky, 57; Lower Peninsula of Michigan, 42; Southern Wisconsin, Northern Indiana, Northern Illinois and Iowa, 37; Southern Indiana, Southern Illinois, Western Missouri, 17; Texas and Southern New Mexico, 33.

Oklahoma and Arkansas, 25; Wyoming, Nebraska, Kansas and Western Missouri, North Dakota, South Dakota, Minnesota, Northern Wisconsin, and the Northern Peninsula of Michigan, 22; Southern California and Arizona, 24; Northern California and Nevada, 29; Northern New Mexico, Colorado, Utah, Southern Idaho, 19; Washington, Oregon, Northern Idaho, and Montana, 37.

In some cases the entire state does not fall within the region described in the attached list. For example, the listing Southern California and Arizona does not include a few counties of Arizona which are included with Southern New Mexico and Texas.

Producers Ask Retention of \$13.75 Support Price

Nearly 1,000 livestock producers from the three states surrounding the Cincinnati market, who attended the nineteenth annual meeting of the Cincinnati Producers, requested the War Food Administration to rescind its October 1, 1944 support price of hogs (\$12.50 per cwt., Chicago) and maintain support at a level at least as high as the present \$13.75 per cwt., Chicago. They also asked that increases in production costs, from the time the present support price was established, be added to the new support price requested, effective October 1, 1944.

Lloyd Nickels, president of the producers group, stated that the outlook for meat as an essential food in the war effort appeared quite serious for the summer months. He said livestock producers are greatly concerned with the liquidation now taking place and believe that maintenance of the present support level is essential to assure spring breeding to yield enough fall pigs to assure sufficient market hogs and pork during the spring and summer of 1945.

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

BACK UP LARD PROMOTION BY _____

ARTICLE VII

Chilling and Packaging

Making Better Lard

REGARDLESS of the size of his plant, every enterprising packer can make a valuable contribution to the success of the current American Meat Institute lard promotional campaign by turning out better lard.

Production of quality lard depends on adherence to certain fundamental principles. By observing these principles, any packer can produce a good grade of lard that will win and retain consumer acceptance. These basic rules for the production of better lard are set forth in a series of articles prepared by the American Meat Institute which are now being published in *THE NATIONAL PROVISIONER*. The first five articles in this series appeared in the five issues preceding that of February 12, and Article VI appeared in last week's issue.

The seventh article, in question and answer form, covers methods of chilling and packaging lard:

1.—How does the method of chilling the lard affect its quality?

After a lard is carefully rendered and processed, the way it is chilled may determine whether or not it will be acceptable to the consumer. Although the chemical properties of the lard are not affected by the way it is cooled, the physical properties are. Lard may be either firm or oily, depending on the chilling procedure used.

2.—What is the simplest method of chilling lard?

Let nature do it. The hot lard may be run into suitable containers, placed in a cold room, and be permitted to harden. This always produces a grainy lard.

3.—Is this the usual way to make grainy lard?

It is either made this way (that is, hot lard directly into the containers) or it may be cooled in a water or brine-jacketed tank, equipped with an agitator. It is then run into containers while it is in a semi-solid condition.

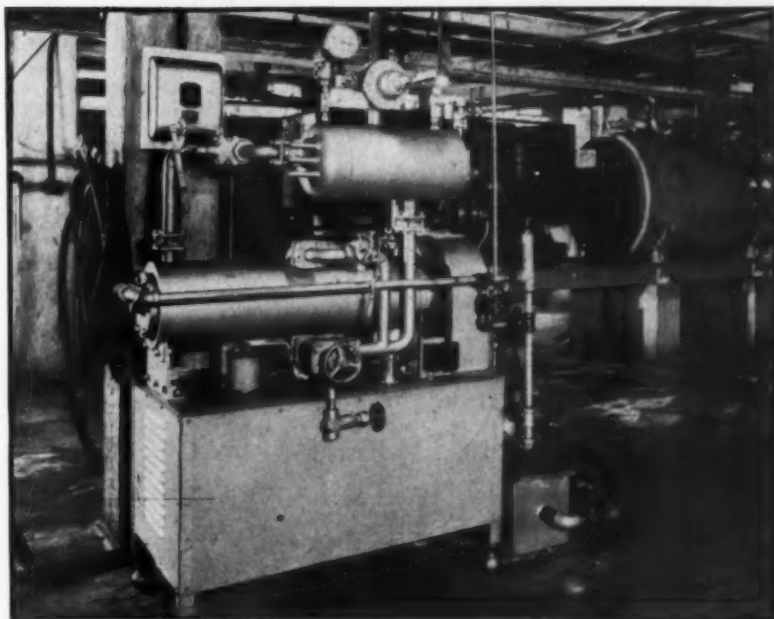
4.—What is the difference between lards set up by these two methods?

The first method will produce a soft lard of coarse grain, not entirely uniform; the agitator method will produce a uniform lard of finer grain. Lard that is to be set up in a cold room can be filled only into metal containers or hardwood tierces. If it is to be put into cartons or wooden containers other than hardwood tierces it must be chilled first in order to avoid leakage.

5.—Is there much grainy lard made?

In comparison with the amount of smooth lard, no. The trend is toward making smooth lard. This is because grainy lard often is too soft in the summer. Some groups of consumers prefer grainy lard, however.

6.—What makes grainy lard grainy, and smooth lard smooth?



VOTATOR INSTALLATION IN TEXAS MEAT PLANT

View in the modern rendering department of the Roegelein Provision Co., San Antonio, Tex., shows Votator in the foreground. This device is one of the packer's best allies in insuring the production of smooth lard having a uniform texture.

The graininess or lack of it is due to the size of the crystals formed during cooling. All solid lard is composed of crystals, and liquid between the crystals. If the solid particles are very fine, the liquid is held tightly by them, and the mass is uniform and smooth. But if the crystals are large, they are less able to hold the liquid, and separation takes place readily. In such lard the crystals are easily seen, and this type of lard is

known as grainy lard. Whether lard is grainy or smooth depends on the size of the crystals. Slow chilling makes large crystals and rapid chilling small ones.

7.—How can lard with small crystals be made?

Lard chilled in a water-cooled tank, the so-called "churn," and then put through a high-speed mixer sets up to resemble lard that has been over a roll. The crystals are small but are not as fine as those in lard that has been chilled more quickly.

8.—How may a smoother lard be made?

It is general industry practice to use a lard roll and picker box. Some operators also use, in addition to the picker box, a high-speed mixer, which beats up the semi-solid lard, improving its texture.

An excellent, relatively new piece of equipment for rapidly chilling plastic fat is a Votator. It replaces the lard roll and the picker box and occupies less space. It makes it possible to control accurately the amount of air beaten into the lard, and at the same time chills the lard very quickly, producing a very smooth, fine-grained product. This equipment makes it possible to produce lard of the same uniform consistency day after day. Votators are widely used in making hydrogenated shortenings.

9.—Is it possible, with a lard roll, to

HOW IS IT DONE IN YOUR PLANT?

1.—Do you make grainy or smooth lard? Why?

2.—Is your lard too soft in the summer? Do you know how to correct it?

3.—What effort do you make to keep the consistency of your lard uniform? How do you test the consistency?

4.—How much moisture is there in your lard? Does it get in from the lard roll?

5.—Have you ever thought of changing the retail cartons you use? Are these containers chosen because of their convenience and consumer preference, or merely because of their economy?



TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

make lard with consistency as uniform as with a Votator?

Yes, but only if the conditions of operation of the roll and picker box are very carefully watched.

10.—How should the roll and picker box be operated to give best results?

It is impossible to give exact directions because of the different sizes and types of rolls. However, a few statements can be made that will apply to all. 1) The melted lard should always be delivered to the roll at approximately the same temperature. 2) The temperature of the roll should always be the same. To insure uniform heat transfer, the inside of the roll must be kept clean. 3) The lard in the trough should be kept the same depth at all times. 4) The speed of the roll should not vary. 5) The level of the lard in the picker box should always be the same, because the amount of air in the finished product depends on how far the picker arms extend out of the lard. The lard should be pumped steadily from the picker box to the packages. It should not back up in the picker box. If these conditions are met reasonably well, day after day, the lard will be of uniform consistency.

11.—What causes moisture to collect on the lard roll?

The same thing that causes frost on cold windowpanes: the surface is cold, and moisture from the air condenses and collects on it. This is true when the roll is cold but not in use.

12.—What harm does such moisture do?

It causes rust on the roll; this rust gets into the lard and cuts down its stability. Also the moisture itself gets into the first lard to go over the roll after it is started. Moisture in lard causes spattering. It also causes the lard to rust the cans. For these reasons the roll should be kept free of moisture.

13.—How can moisture on the roll be avoided?

If the roll becomes wet while it is shut down, the moisture should be wiped off before any lard is run over it. The picker box also should be dry. Lard should be started over the roll almost immediately after the brine or ammonia is turned on. The first lard off the roll may be too soft and may contain excessive moisture and rust particles. As a precaution against lard being packaged too soft and high in moisture, the first lard over the roll and through the picker box may be collected in an open-head tierce and returned to the settling tank or clay kettle. As soon as all the lard has passed over the roll, the roll should be shut down promptly. If the refrigerant in the roll is brine, it should be blown out after each use. A cold roll always collects moisture when idle.

14.—Does anything besides the method of chilling affect the consistency of the lard?

Yes. Lard made from leaf or other visceral fats will be harder than lard made from back and other body or cutting fats. Lard made from "soft cutting" hogs, that is, hogs fed on soybeans or peanuts, will be soft and oily. The

great bulk of the lard, however, is made from a mixture of cutting and killing fats from corn-fed hogs, so the large variations in consistency of the finished lard are due to irregularities in chilling procedure rather than to composition of the fat. The variation is more often in the lard roll than in the chemistry of the fat.

15.—What can be done with lard that is too soft, especially in summer?

Many letters have come to the Institute on this point. If the lard has not been over a roll, put it over a roll. This may solve the difficulty. If it has been over a roll, chill it more, so that it will come off as a solid sheet, rather than partly liquid. If this does not solve the difficulty, it may be that the fat is from "soft cutting" hogs. If so, the addition of lard stearine or hydrogenated lard may be the only solution to the problem.

16.—How important is the consistency of lard?

Most of those who criticize lard point to its lack of uniformity. By this they frequently mean it varies in grain and hardness. They are often justified in their criticism because some lards are very soft even at room temperature. Consumers have been taught to expect uniformity in shortening. Every effort should be made to produce lard that is more uniform in consistency from day to day and plant to plant.

17.—If the lard in the picker box is not sloppy, won't it be lumpy in the package?

It may be, but if there is a screen of proper size in the line, it need not be.

18.—What are some of the problems in packaging lard?

The first problem is selecting the proper containers. Whether they be drums, barrels, tubs, pails, cans or cartons, they should be clean and well-made. Lard is very penetrating, and if it is to be acceptable it must be on the inside of its container, and not soaked through to the outside. Lard that has soaked into a container becomes rancid very quickly, so the container should be non-absorbent. It is important that the empty containers be stored in a clean, dry place. Rusty or dirty containers must never be used.

19.—Are there any new developments in lard cartons and containers?

Within the limits of wartime restrictions, there has been much interest in new retail packages. Many shapes and styles of containers have been developed. They are convenient to open, use from, and close.

20.—How may the standard type cartons be used to best advantage?

They should be filled in such a way that there will be the least possible lard in the folds of the liner. This can be done by having the lard not too sloppy when the cartons are filled. Also adjust the fingers on the folding machine so that the folded flaps of the liner will not be covered over with lard. You can see how well this has been accomplished by opening a package of lard after it is thoroughly set up.

3 Reasons

why frankfurts are better in

CUDAHY'S SHEEP CASINGS



1. Frankfurts have a real, appetizing meat look in Cudahy's Sheep Casings—the look that today's customers want to see. Cudahy's Casings are scientifically processed and then carefully selected to show off the meaty goodness of your frankfurts.

2. The flavor and juices of frankfurts are well protected in Cudahy's Sheep Casings because Cudahy tests its casings for uniform strength. Remember, too, research has proved that sheep casings retain more of the proteins, minerals and fats.

3. The natural resiliency of Cudahy's Sheep Casings give frankfurts a plump, appetizing appearance. And whatever size frankfurt you make, Cudahy has Sheep Casings to meet your need.

So for frankfurts with extra eye-appeal, taste-appeal and nutrition... select Cudahy's Sheep Casings. Get in touch with your Cudahy salesman today.

THE CUDAHY PACKING CO.

221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

Painless Transition to Peace Seen by Armour

DISCUSSING the post-war plans of Armour and Company at the annual meeting of the stockholders last weekend, George A. Eastwood, Armour president declared that there is no reason why the transition from war to peace cannot take place without either inflation or deflation, boom or depression.

"Due to the nature of our business and the importance of meat at all times," said Mr. Eastwood, "the packing industry does not face any serious reconversion problems such as are faced by business in general."

"The fortunes of Armour and Company will doubtless reflect the nation's economy in the post-war period just as they always have reflected the nation's status in the past. If the United States prospers, Armour and Company will prosper. If, on the other hand, great numbers of American people lose their jobs and their purchasing power, there is nothing that the management of this or any other company in our field can do to make our results run contrary to the tide."

Mr. Eastwood then reviewed what had happened to Armour and the packing industry after the last world war, pointing out that at that time Armour expanded its production facilities and inventories, absorbing millions of dollars of new capital. Because it was able to handle huge government orders on short notice, and was called upon to do more than its share, it was not able to serve all the retailers to whom it had previously sold.

Post-War Dilemmas

He related that when peace came Armour found itself confronted by three dilemmas: 1) Production facilities beyond the needs of peace time; 2) Huge inventories consisting in part of products cured or packed under government specifications which made them unsuitable for civilian sale except at heavy loss; 3) Curtailed clientele in the retail field.

"Just how we were affected by these several situations is reflected in the company's results following the war," Mr. Eastwood related. "As the government slaughtered prices in disposing of its accumulations, and as we won our way back into the domestic food market, our results became progressively worse, reaching a climax in 1921 when we had a loss of over \$31,000,000. In 1922 we suffered another substantial loss, and looking at the situation in



G. A. EASTWOOD

(Continued on page 28.)

The Bad Boys Are on the Spot



IN DEMOCRATIC countries, police departments nab "bad actors" and keep them out of circulation. In food processing, we also encounter "bad actors"—elements and conditions that rob products of freshness, turn them rancid, destroy their flavor. But food technologists are already on their trail. They know, for example, that they must protect food products from irradiation by light... exclude oxygen or excessive humidity... guard against insect infestation.



Recent research shows that copper and iron, even in minute traces, are "bad actors." In the manufacture of shortening, they are eliminated to increase rancidity resistance of fats and oils. They affect stability of dairy, bakery, and meat products—and practically any food that contains the slightest traces of fats or volatile flavors easily oxidized.

Yes, they even affect the stability of certain vitamins—Vitamin "C," for example, and some of the "B" group.



We have reduced the copper and iron in Diamond Crystal Salt until today they represent less than 1 part per million. Salt products in general, however, may contain significant amounts of both copper and iron.

NEED HELP? HERE IT IS!

Why not check up on the salt you are now using? And if you would like our help in keeping the "bad actors," copper and iron, down to a minimum in your plant, drop a note to our Director of Technical Service, Diamond Crystal, Dept. 1-5, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER PROCESS **SALT**

Meat Industry's Attitude Toward "Substitute" Advertising Explained

ANSWERING a challenge by the *Soybean Digest* of the meat industry's attitude toward current advertising of soybean products and other so-called meat substitutes, which was expressed in *THE NATIONAL PROVISIONER* of January 1, page 12, Norman Draper, director of the department of public relations of the American Meat Institute, recently pointed out to the soybean publication that there is no intention of seeking unfair advantage for meat at the expense of soybeans, but that "our efforts have been directed at the elimination in advertising of statements derogatory to meat."

The *Soybean Digest* article had stated, in commenting on AMI educational plans as outlined in the Provisioner, that "it seems strange to Corn Belt farmers that during a period of wartime rationing the American Meat Institute should decide to open such an ambitious and costly educational campaign. Many feel that certain packers in the Institute may be over-fearful of the new and superior soy protein which is to be added to the American diet."

While claiming that soy and meat proteins serve the same general purpose, the soybean editorial declared that the "soy industry has carefully avoided any disparaging mention of meat; on

the contrary, the industry has gone out of its way to say a good word for meat as a protein food" . . . whereas the meat industry is specifically attacking "soybeans and enriched bread."

Citing the controversy as a good example of the situation that arises when advertising tells the truth but not the whole truth, Philip H. Van Itallie, nutrition editor of *Food Field Reporter*, points out in the February 21 issue of that publication that the Institute's stand should cause advertising writers to discuss the facts of nutrition with more regard for simple honesty.

"Untrue comparisons should not be permitted to go unchallenged," says Mr. Van Itallie. "Nothing is so unfair as the type of advertising cited by Norman Draper which seems convincing to the untutored mind but is quite obviously misleading sleight-of-hand to any informed person. The sad part of it is that it takes a scientifically trained individual to work out the deluding comparisons—a person who knows the facts and does not hesitate to twist them."

"The meat shortage has made it fashionable to stress proteins and amino acids. Before that vitamins were all the rage, and there we were repeatedly treated to the same type of spectacle as that which Mr. Draper deplors in

his letter to the Soybean Association.

"Given a certain highly nutritious product containing vitamins A, B₁, B₂, D and nicotinic acid, let us say, the advertising writer searches for impressive comparisons.

"One helping of our product contains as much vitamin B₁ as 2½ ounces of ham. No, that doesn't sound like very much. The trouble is, there is too much vitamin B₁ in ham, so let us see. Yes, I've got it—milk. Everybody knows milk is a good food, but not many people know it is relatively low in thiamin, so our product sounds as if it contains much more vitamin B₁, when it is compared with two quarts of milk."

"Similarly, instead of comparing the vitamin D content of the product with cod liver oil, which is rich in vitamin D, the copywriter compares it with spinach which contains practically none, so that he is able to say that a helping of his product is as rich in vitamin D as five pounds of spinach."

Changes in RMPR 148 as Result of Amendment 15

As announced in *THE NATIONAL PROVISIONER* of February 19, RMPR 148 has been changed in several particulars by Amendment 15 (effective February 24). Wholesale pork cuts are redefined to indicate more clearly that the definitions represent minimum specifications; limitations on volume of sales of fabricated pork cuts to purveyors of meals are eliminated as of March 1; definitions of "carload," "local delivery" and "purveyor of meals" are revised and the language of the regulation is clarified and certain errors eliminated, and a base price of \$33.25 per cwt. is established for pork sausage in 34-oz. cans when sold to the armed forces.

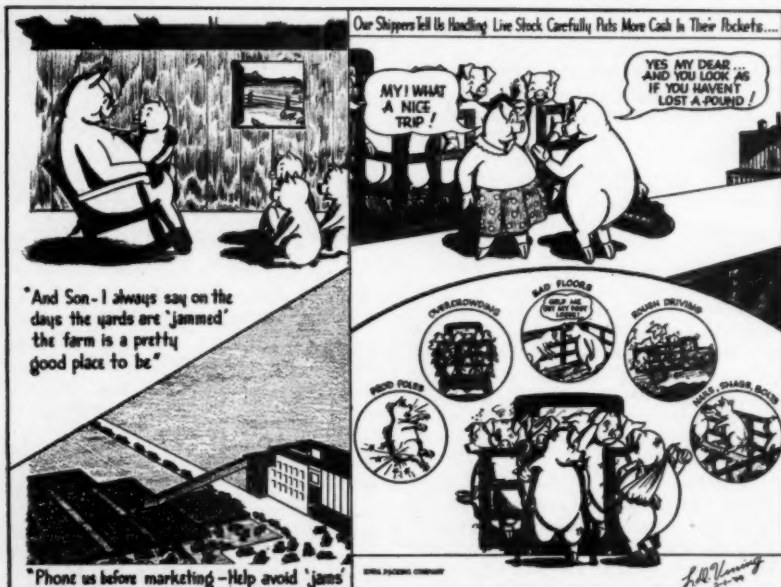
Some of the more important sections of RMPR 148, as changed by Amendment 15, follow:

Section 1364.29 Petitions for Amendment. Any person seeking an amendment of any provision of this Revised Maximum Price Regulation 148 may file a petition for amendment in accordance with the provisions of Revised Procedural Regulation 1, issued by the Office of Price Administration.

Section 1364.32 Definitions. (a) (7) "Local delivery" means: (i) Delivery otherwise than by rail commencing at the seller's place of business, or in the case of car routes, at the car route unloading point, and continuing to the buyer's store door or warehouse; or (ii) Delivery by rail or truck, commencing at the seller's place of business and continuing to the buyer's store door or warehouse. The seller, if he desires, may elect to treat a delivery under this subparagraph (ii) as not constituting a local delivery.

(a) (9) "Carload" means: (i) A shipment by rail to a single delivery point of at least the minimum weight upon which the railroad carload rate from the point of shipment to the delivery point, as evidenced by the tariffs of railroad carriers, is based; Provided, That where the transportation charge for shipment of the lesser weight at the railroad carload rate would be lower than the transportation charge for such a shipment at the railroad less-than-carload rate, such lesser weight shall be considered a carload; (ii) A shipment by motor truck or trucks to a single delivery point of 15,000 lbs. or more as a single bulk sale transaction; and (iii) Any single bulk sale transaction wherein the buyer takes delivery at the seller's place of business of 15,000 lbs. or more.

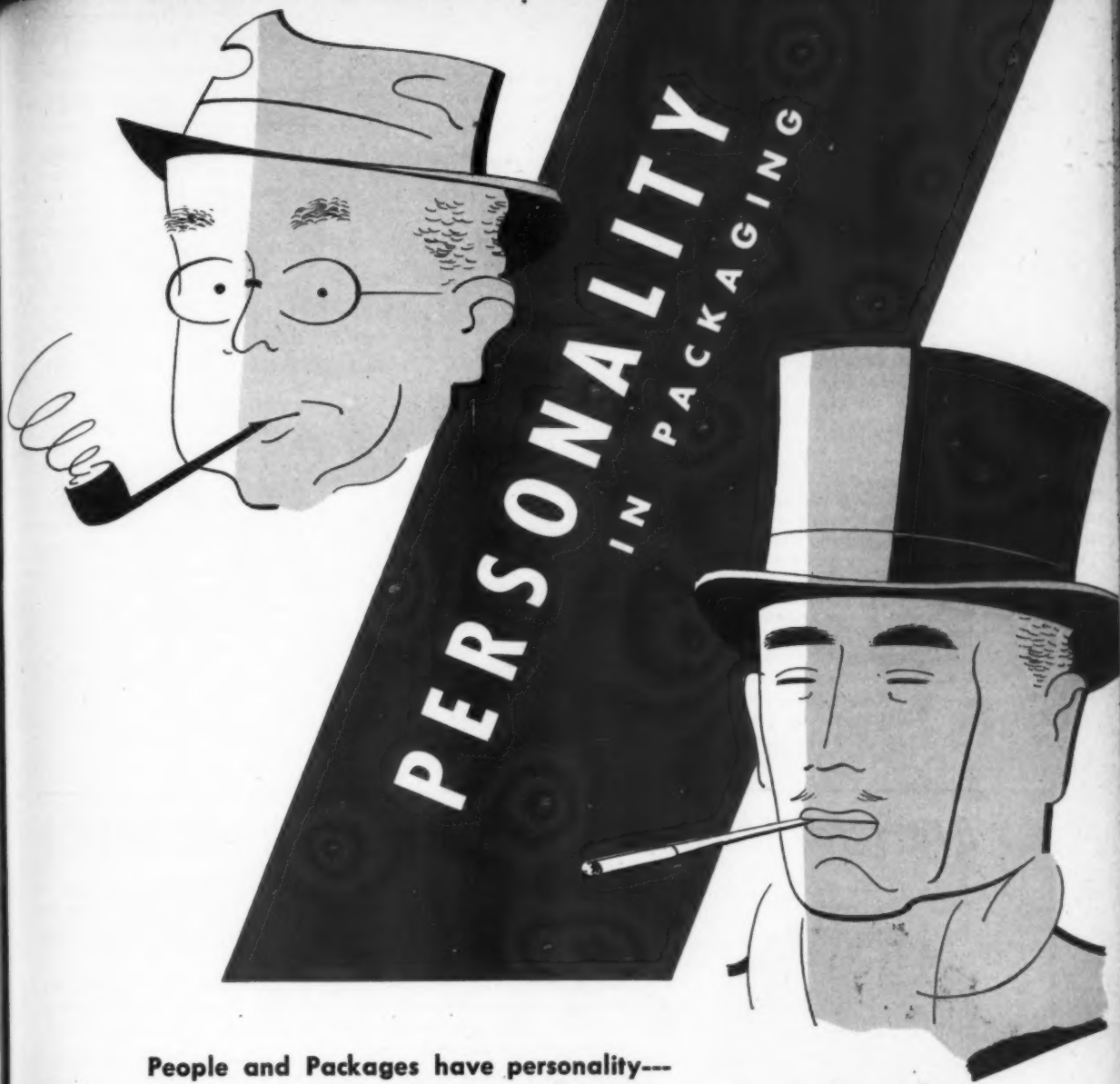
(a) (15) "Purveyor of meals" means: (v) Any contract school (means and includes any person who is feeding pursuant to a written contract with any agency of the United States, personnel of the armed services of the United States, fed under the command of a commissioned or non-commissioned officer or other authorized representative of the armed services of the United States).



CIRCULARS PROMOTE ORDERLY LIVESTOCK MARKETING

Above are two of the posters which have been utilized by the Iowa Packing Co., Des Moines, to encourage orderly marketing of livestock, reducing bruise losses and other results of mishandling. The circulars, which are the work of L. D. Vining, were mailed by the company to livestock raisers who sell meat animals to the plant. Other market interests have asked for, and been granted, permission to use the timely reminders.

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People and Packages have personality---

they're "homespun" and genial or may be sophisticated and aloof

--The "genial" kind make friends --Where do your wraps stand?



Preferred
 PACKAGING SERVICE

DANIELS

Manufacturing Company

RHINELANDER, WISCONSIN

TOKEN USE WILL HAVE ONLY SMALL EFFECT ON PACKER RATION SETUP

Primary distributors and wholesalers will have few responsibilities in connection with the use of ration tokens under the OPA program which will go into effect on February 27.

When the new plan is in complete operation, stamps will have only one value—ten points. In cases where primary distributors receive stamps from retailers, these stamps will either be in envelopes containing specific quantities or on gummed sheets. Envelopes will be identical with those now in use and each envelope must be marked with the quantity of stamps enclosed. Each gummed sheet will contain a total of 250 points. Ration bank accounts will be used as heretofore.

Deposits of tokens will be handled at banks only in multiples of 250 tokens. When the plan is in complete operation, wholesalers will probably receive tokens only to make up odd points in a sale and deliverymen will use tokens collected as change in dealing with other retailers. Primary distributors or wholesalers are not required to accept more than nine tokens in a transaction.

Several weeks will elapse before the program is in complete operation.

Red stamps from War Ration Book 4 will be placed in use beginning February 27. Each of these stamps will have

a value of ten points, regardless of the number printed on them. Red stamps A8, B8 and C8 (total value 30 points) will become valid on February 27 and will expire on May 20. Three additional red stamps will become valid on March 12.

The use of tokens as "change" will begin on February 27. One point stamps and tokens both will be utilized as "change" until March 20. After March 20, only tokens may be used for this purpose.

OPA has issued Amendment 108 to RO 16 to make necessary changes in the basic regulation to permit the use of the token plan.

EXTENT OF BRUISE LOSSES

One hundred and fifty million lbs. of meat—a sufficient quantity to feed an army of 400,000 men for an entire year—is wasted annually in this country by the bruising of meat animals, Frank Love of Chicago, head of the Wilson & Co. livestock service department, told county agents, extension workers and packing company representatives at a recent conference in Cedar Rapids, Ia.

Love reported that in recent tests at five of the company's plants, covering 168 lots of hogs totaling 29,607 head, 34 per cent of the carcasses were found to be bruised. The ham was the cut most commonly bruised, with 23.17 per cent of the hams showing damage, he said.

Another Antioxidant Approved for Use in U.S. Inspected Lard

Use of vegetable oil containing tocopherols as an antioxidant in lard and rendered pork fat has been approved by the Meat Inspection Division, War Food Administration, in Memorandum 29. The memorandum states that a preparation consisting of 30 per cent concentration of tocopherols in vegetable oil may be added as a preservative to the products designated as lard and rendered pork fat in a quantity not to exceed 1/10 of 1 per cent of the vegetable oil preparation.

When the preservative is used, the statement "With not more than 1/10 of 1 per cent of vegetable oil containing tocopherols added as a preservative" shall appear on the label in direct connection with the term "lard" or "rendered pork fat" as the case may be.

According to H. R. Kraybill, director of the American Meat Institute department of scientific research, tocopherols are phenolic-like compounds found in vegetable oils. They have antioxidant properties when used alone or in conjunction with lecithin and are associated with vitamin E activity. It is not known whether tocopherols are available commercially, although it is understood that they are being produced.

8 Stars for CONTINENTAL DRIP-PROOF SQUIRREL-CAGE MOTORS



**A 95% ENCLOSED
BALL BEARING MOTOR
AT THE PRICE OF
AN ORDINARY OPEN MOTOR**



DRIP-PROOF CONSTRUCTION—This definitely extra advantage is offered to you at no extra cost and without sacrifice of efficiency or rating. A 40°C. continuous-duty motor protected against corrosion, dripping fluids and falling objects!



BALL BEARINGS are furnished as standard in all sizes for long life with minimum maintenance and uniform air gap. Grease seals in bearing enclosures insure cleaner operation. Yet the price is the same as for an ordinary sleeve-bearing motor.



CAST IRON FRAMES AND BEARING BRACKETS insure rigidity, strength and greater resistance to corrosion.



STATOR CORES are stacked in frames from electrical, silicon steel, annealed laminations for maximum electrical efficiency.



STATOR WINDINGS ARE PROTECTED by extra precautions to insure long life and operation free from trouble.



VACUUM IMPREGNATION is used for all open slot coils to insure maximum protection.



INSULATING VARNISHES of the highest quality are used to impregnate Continental windings.



TERMINAL BOXES are large, strong and of cast iron—split for easy connecting. Box mountable in four positions.

A suitable starter assures maximum service and long life for your motor. Write us for information on the complete line of Allen-Bradley Motor Controls.

Write E. G. James Company for Condensed Motor Price Sheet. Most sizes available for quick shipment.

CONTINENTAL MOTORS
ALLEN-BRADLEY CONTROLS
and
CONCO UTILITY HOISTS
ST. JOHN EQUIPMENT
ROBBINS & MYERS BEEF HOISTS
KLEEN-KUT GRINDERS AND BAND SAWS
also USED and REBUILT MACHINERY

E. G. JAMES COMPANY

316 S. LA SALLE ST.
CHICAGO (4), ILL.

Phone HARRISON 9066

PRESKO PICKLING SALT

PREFERRED

FOR ALL FAST CURING

MADE ONLY BY

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

Established 1877

**MAKE YOUR
SAUSAGE BANDS DO
A REAL SELLING JOB!**



Build Prestige · Brand Identity with

MILPRINT MIL-O-BANDS



MILPRINT Inc.

PACKAGING CONVERTERS · PRINTERS · LITHOGRAPHERS

PLANTS AT — MILWAUKEE
PHILADELPHIA LOS ANGELES

SALES OFFICES IN—SAN FRANCISCO · CHICAGO
NEW YORK · PHILADELPHIA · LOS ANGELES
BOSTON · ATLANTA · ST. LOUIS · MINNEAPOLIS
CLEVELAND · CINCINNATI · DALLAS · PITTSBURGH
INDIANAPOLIS · GRAND RAPIDS

Government regulations require you to band all Sausage. ♦ So why not make a virtue of necessity? Use bands that will enhance the appearance of your sausage... build real prestige and identity for your brand name and product. ♦ You can do it with colorful Milprint Mil-O-Bands. Noted for their sparkling finish, brilliant inks and clarity of detail... Mil-O-Bands suggest quality... really help merchandise sausage. ♦ Write today for samples and price information. ♦ There's no obligation.

Up and down the MEAT TRAIL

Personalities and Events of the Week

At the recent annual meeting of the C. A. Durr Packing Co., Inc., Utica, N. Y., Clara Durr Harrison was again nominated and elected chairman of the board of the company for the ensuing year, and David J. Harrison was again named president and treasurer. Allan P. Carpenter, formerly director of sales, was elevated to the position of general manager of all operations. Other officers who were maintained in their previous executive posts included Margaret P. Durr, vice president; Arthur H. Mauthe, assistant treasurer; William M. Howard, secretary, and Earl O. DePugh, superintendent.

H. R. Kraybill, director of the American Meat Institute department of scientific research, has been invited to serve as lecturer for the Ontario Research Foundation at the March meeting of the Toronto Chemical Association. He will discuss the spectral analysis of fats.

Nearly 7,500,000 persons throughout the United States have seen the motion picture, "Meat and Romance," the National Live Stock and Meat Board reports. Produced by the Board and released in 1940, "Meat and Romance" is a 40-minute sound movie covering the buying, cooking, carving, and nutritive value of meat. The audience of 7,500,000 persons marks a high record for educational films in the school field.

Approximately 10,000 seedling pines have been set out on the new abattoir site in Anderson, S. C., to give the unit wholesome surroundings and also to provide the city a source of timber in the years to come.

A new rendering and disposal plant is being erected at Mason City, Ia. The unit, expected to be in operation April 1, will be of concrete and tile construction. Adrian Hart will operate the plant.

Joseph Katka, employe in the dry sausage department of Armour and Company, Chicago, in 22 years with the company has never had a day's absence.

A touching poem entitled "A Silent Tribute at Eleven O'Clock," describing the "minute of silence" observed each trading day at the Chicago Board of Trade in honor of Americans in the service, has been written by Harry C. Schaack, vice president of the board. The verse appears on the cover of the latest monthly letter to board members.

Lieut. Carl H. Pieper, former vice president of the Oswald & Hess Co., Pittsburgh, cables from England to take the Provisioner to task for a slip-up in a recent Meat Trail item which made it



CANADIAN PACKING PLANT WORKERS SING FOR CHARITY

Musically minded employes of Canada Packers, Ltd., Toronto, Can., recently presented their second outstanding musical performance when they gave an excellent rendition of Gilbert and Sullivan's celebrated light opera *Iolanthe*. The operatic society, which has 85 voices trained under the supervision of W. R. Curry, well known Canadian producer and director, is composed almost entirely of members of Canada Packers' Toronto staff. Principal members of the *Iolanthe* cast are shown in costume in the above photo. The entire proceeds from the performance went to various war charities.

appear that he was the father of an officer son now stationed in the British Isles, although he is but 25 years old. Thanks for the correction, lieutenant, and we'll try to get it straight this time: Lieut. Pieper, the son of Herman Pieper, was commissioned a second lieutenant from the ranks without attending Officer Candidate School, and is now serving in England as an adviser on the handling of perishable foods. Enlisting

Son of K. H. Clarke, Swift Executive, Dies in Action

Lieut. Kenton H. Clarke III, former employe in the cattle buyer's office at Swift & Company, Chicago, and son of K. H. Clarke, vice president in charge of plant operations for the company, has been killed in action. Lieut. Clarke was co-pilot of a Liberator bomber which was shot down by enemy aircraft fire in the Pacific. Prior to his enlistment in 1942 he had been employed in the company's general offices and later in the cattle buyer's office. His father became associated with Swift in 1915 at the company's St. Joseph, Mo., plant.

in the Army in August, 1942, as a buck private, he was sent overseas as a sergeant, where he turned down an offer to return to America to attend OCS.

John J. Husak, manager, Evangeline Packing Co., Lafayette, La., writes that Alcide Dominique, president of the company, has been rightfully nick-named "One Man Commando." Dominique recently sponsored a war bond rally which netted \$350,000 in war bonds, auctioning off merchandise donated by local merchants.

A. Salus & Sons, Inc., wholesale firm of Philadelphia, and William A. Donnelly, manager of the company's meat department, were recently charged with violating price ceiling regulations. Overcharges of \$25,000 were reportedly involved.

William M. Rea, 84, retired pork packer of Pittsburgh, Pa., died recently in Atlantic City, N. J.

Four refrigerator cars loaded with meat from the Sioux Falls plant of John Morrell & Co., consigned to Detroit and Cleveland, were recently derailed at Primghar, Ia. Several Morrell employes at Sioux Falls went to the scene of the

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mishap to check the extent of loss and damage and to assist in reloading the meat.

Equal pay for men and women doing comparable work was recently ordered by the New England War Labor Board in adjusting labor disputes at the Boston Sausage & Provision Co., and the Colonial Provision Co., Boston, Mass.

Rose Teninga, formerly of the promotion department of the *Detroit News*, has taken over the editorship of the *Swift Merchandiser*, Swift & Company publication for its salesmen. In addition to her duties as editor, Miss Teninga will handle advertising contracts on the Martha Logan test kitchen, prepare dividend inserts, and handle advertising relating to the Swift industrial relation department.

A. G. Ackermann has completed negotiations whereby he has acquired control of the Laclede Packing Co., St. Louis, Mo. This was accomplished by his purchase of the interests formerly held by the American Packing Co. A. G. Ackermann, known to his friends and employees as "Adolf," has been with the company since its inception, being one of the organizers. He recently was re-elected president, a position he has held for the past 21 years. Other officers re-elected were: Fred G. Haeussermann, vice president; Paul M. Gerwitz, secretary; and Merrill E. Turner, treasurer.

A \$30,000 abattoir will be built in the near future at Anderson, S. C., it is reported. The new unit will be 45 by 83 ft., of brick construction.

All sales of deer meat in the province of Quebec, Canada, will continue to be strictly prohibited for a further period of three years, beginning May 1, it is reported. This ruling has existed for many years in Quebec.

A two-story addition to the Fred Wahl sausage manufacturing plant, Long Beach, Calif., will be erected immediately. The frame and stucco structure, with cork insulation, will cost \$10,000.

Richard Cann McMullen, 76, former chief executive of Delaware and vice president and director of the Allied Kid Co., leather manufacturers, Wilmington, Del., died recently of a heart attack.

The James Henry Packing Co., Seat-



RUSSIAN MEAT EXPERT VISITS IOWA PLANT

S. E. Vorontsov (second from left), assistant chief of the foodstuffs division of the U. S. S. R., shown as he conferred recently at Ottumwa, Ia., with officials of John Morrell & Co. and inspected the manufacture of lend-lease products. Left to right in photo are Paul P. Wikul, his interpreter, Vorontsov, T. W. Bailey, general manager of the Morrell Savory Foods division, and John Foster, production superintendent of the Ottumwa plant. The plant at present is producing Cvinya Tushonka for Russia at the rate of 5,000 one-lb. cans per hour.

tle, Wash., has rebuilt and increased its office quarters to take care of additional clerical workers. This is the first step taken in the direction of the company's post-war plans, it is reported.

At a war bond rally held recently in Worcester, Mass., two Armour and Company hams, contributed by local merchants, were raffled off, bringing in bids totalling \$950.

Jacob Harder, pioneer cattle raiser of Sprague, Wash., who passed away earlier this winter, amassed a fortune of more than two million dollars, most of which was given to his family before he died. He left an estate of \$365,000, it is reported.

Frank N. Davis, member of the advertising department of THE NATIONAL PROVISIONER, who enjoys a wide acquaintance in the meat industry, is at the Majestic hotel, Hot Springs, Ark., for an extended stay.

Chris Looney, production superintend-

ent of Cudahy Brothers Co., Cudahy, Wis., has resigned to become general superintendent of all plants for Hygrade Food Products Corp.

Lloyd Selleck, former representative of the Rath Packing Co., Pueblo, Colo., has received an honorable discharge from the Army, and now is back at work on his old job. James Gleason, also of the company's unit at Pueblo, is stationed at Camp Grant.

George A. Hess, president, Oswald & Hess Co., Inc., Pittsburgh, Pa., is vacationing in Florida.

The annual banquet of the Armour Plant Executives' club was held earlier this month at the Sherman hotel, Chicago. The banquet committee, under the direction of Sept Williams, provided an evening of entertainment.

Albert F. Goetze, president, Albert F. Goetze, Inc., Baltimore, Md., has recently been in Florida on a mid-winter vacation.

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The National Provisioner—February 26, 1944

Page 23

Hundreds of Nationally Known Prepared Foods Contain Stange Seasonings

WM. J. STANGE CO.

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Amendments to RMPR 169

(Continued from page 12.)

for such sales in June, 1943. In addition, they may now sell fabricated cuts directly to licensed ship suppliers and ship chandlers at 50c per cwt. less than their price to ship operators. This type of sale has not been authorized in the past.

Typical New York City prices for sales to the stockpiles will be: For choice grades of the following cuts: Boneless round beef, \$32.75; boneless sirloin butt, \$36.25; boneless regular chuck, \$27.25; boneless plate, \$21.00; and veal carcass, \$25.25.

Prices for choice cuts in San Francisco will be 25c per cwt. higher than in New York City. Choice grade prices in New Orleans will be \$1 lower per cwt. than San Francisco prices. Less choice grades are scaled at lower levels.

Amendment 38 to RMPR 169 revises the effective date clause of Amendment 36 to provide that Amendment 36 shall become effective on March 1, instead

of February 3, 1944 and December 1, 1943, except where an adjusted quota was authorized prior to February 22 in accordance with Amendment 36, or where a previously established quota is increased by Amendment 36. In the latter two cases the effective date shall remain as of February 3.

Amendment 36 was issued on January 28 and revised provisions of RMPR 169 dealing with quotas for fabricated beef and veal cuts sold to purveyors of meals. The effective date was originally made retroactive to December 1, 1943.

Amendment 38 also adds a provision to RMPR 169 prohibiting the sale of boneless processing beef to any buyer other than a bona fide processor of processed products.

bill their orders on open billing, subject to possible upward price revision when OPA completes a study of the situation, Washington reports suggest that there is small hope that packers will be allowed to increase their prices to offset any advance in costs. Suppliers of wirebound boxes have informed packers recently that veneer plants are closing down because of their inability to produce the material for sale at present ceiling prices.

PLAN ANNUAL I. F. T. MEETING

More than 700 chemists, physicists, biologists, engineering and production executives engaged in food manufacturing and processing are expected to attend the annual meeting of the Institute of Food Technologists at the Edgewater Beach hotel, Chicago, May 29, 30 and 31, according to M. L. Laing of Armour and Company, chairman of the group's Chicago section. There will be 30 industrial exhibits free to the public.

WIREBOUND BOX PRICES

While wirebound veneer box manufacturers have been given permission by the Office of Price Administration to

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St. Louis, Mo.
Waterville, Me.

Institute Recommendations

(Continued from page 9.)

per cwt. alive throughout the year will average somewhat above the floor. Substantial losses will be incurred if cattle prices average about half-way between the specified maximum and minimum price ranges, and huge losses will occur if cattle prices should remain at or near the ceiling for most of the year (as R. V. Gilbert, OPA economist, indicated to the House agricultural committee might be the case).

Many beef slaughterers have submitted to various government agencies in recent weeks factual data relating to the adverse effect this cattle price directive is having on their beef slaughtering operations.

To reiterate, the principal reason for this untenable situation being forced on the industry is the fact that there exists a distorted relationship between the ceiling prices imposed by the OPA for beef products and other products of cattle, and the price ranges specified for the different grades of cattle in the OES directive. This distorted relationship has been further aggravated by the discriminatory provision of Paragraph 5 of the directive, which states that under certain conditions some non-processing slaughterers shall receive an additional payment of 80c per cwt. alive. This provision gives those who receive these payments an important competitive advantage in the purchase of cattle.

The disparity between product values and the live cattle price ranges specified in the OES directive must be corrected if most of the beef slaughtering operations are to be conducted at a fair and equitable margin, as provided for in the Emergency Price Control Act of 1942, as amended.

The necessary corrective measures should be instituted promptly. Two such steps are suggested for possible prompt consideration by the government:

1.—The net realizations received by beef slaughterers must be increased by an amount sufficient to unfreeze the beef slaughtering operations from a loss.

2.—The discriminatory provision of Paragraph 5 should be eliminated.

Reinstate Beef Restriction

OPA has requested the opinion of the industry regarding the possible need for reinstatement of a meat restriction order. The Institute's beef committee is of the opinion that a restriction order on beef is needed if war procurement agencies are to obtain the quantities of beef needed in the months ahead, and if the civilian share of the total beef supply is to be distributed equitably. The reason for this is that the market supplies of the grades of beef eligible for delivery to the armed forces in the months ahead are expected to be reduced considerably at the time that the

demands of the armed forces for beef probably will continue very large.

In making the suggestion that a restriction order on beef would be helpful to the Army's beef procurement program, and to the meat rationing program, the beef committee wishes to emphasize (a) that the government agency enforcing such an order should make certain that the provisions of the order are rigidly enforced; (b) that quotas cannot be granted indiscriminately, as was the case when the previous restriction order was in effect; (c) that the information relative to compliance with the order be filed promptly, and (d) that performance be checked promptly and regularly by the enforcement agencies.

It is recommended that the domestic quota of all licensed and "permit" slaughterers, regardless of the type of inspection, should be a specified percentage of the 1941 quota base, with possibly some equitable adjustment in the quota bases of slaughterers in cases where population shifts have been marked. It is recommended also that any licensed slaughterer, regardless of the type of inspection maintained in his plant, should be permitted to deliver beef to the Army in excess of his domestic quota, if he can obtain appropriate inspection for beef to be offered to the Army.

Provision also should be made for establishing a quota base for non-slaughtering processors based on their beef purchases in the 1941 period. However, in order to avoid duplication of quotas, the definition of a non-slaughtering processor should not include companies doing only boning operations.

Pork Problem Requires Study

Some of the problems facing the pork division of the industry also are so vital and far-reaching that they, too, should receive thorough attention.

One of the major problems is in connection with a joint announcement made by the War Food Administration and the Office of Price Administration some months ago that the hog support prices would be lowered from \$13.75 to \$12.50 per cwt. alive, Chicago basis, on Good to Choice barrows and gilts weighing from 200 to 240 lbs., effective October 1, 1944, and to a public statement made subsequently by Mr. Chester Bowles, Administrator of the Office of Price Administration, when he said "at the same time, the ceiling price on hogs will be reduced accordingly."

The Institute submits that, even though government agencies have the responsibility of establishing price control measures during this period of war emergency, it is also the responsibility of the government to make certain that its control programs do not discourage or prevent the production of an adequate supply of pork and other meats.

We also should like respectfully to call your attention to the efforts that are being made by various government agencies to bring about a curtailment in livestock production. The arguments

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for such a curtailment in livestock production are that the feed supply is not adequate and that a larger proportion of the feed supply should be diverted to other uses. Both of these arguments are unsound and are not justified on the basis of logic or facts. Although the available feed supply per animal unit is somewhat smaller now than has been the case in the last two or three years, it is still larger than most years prior to 1940.

Furthermore, the solution to this problem is not to reduce livestock production, but rather for the government to initiate a program to encourage the raising of the amount of feed needed. Another bit of pessimistic thinking advanced by some advocates is that a drought might come next summer and reduce the feed supply. Such a possibility is really unpredictable at this time and should not be considered as a factor now in determining the desired level of livestock production. If a drought does come next summer, it must be reckoned with then and not now.

Plenty of Meat Needed

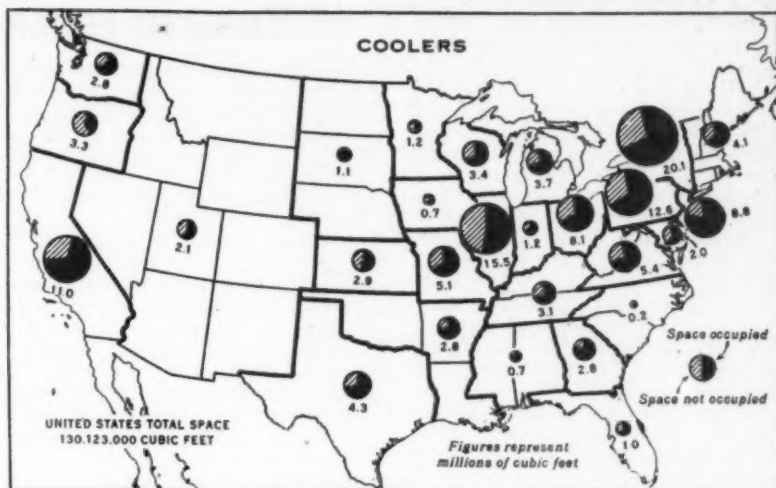
It also should be kept in mind, we believe, that a rising standard of national well-being has as its first requisite adequate nutrition of the population. It is well known that a large segment of our population has never enjoyed an adequate meat diet. This situation can and should be remedied in the future and it should not be considered as sound business—and certainly not sound national policy—to curtail the necessary food supply, of which meat plays so important a part.

The primary objectives of the government's food program—both during and after the war—should be to produce an adequate food supply, particularly of meat and the other high protein foods. Consequently, government measures should be envisaged which will keep livestock production on a uniform and high level so that our nation may receive adequate quantities of its most important foods. Maintenance of a vigorous population will be most important in the post-war period. An adequate meat diet will be an important contributing factor.

It is our suggestion that, before any of the government agencies reaches a final conclusion with respect to control measures that affect livestock production, they should counsel fully with representative groups of livestock producers in order to make certain that the contemplated programs do not interfere with an adequate livestock production program.

It is believed that a pork restriction order is not needed at this particular time because there is adequate pork to meet the needs of the federal agencies and also to provide for an equitable distribution of a reasonable quantity to the civilian population. In the event, however, that the needs of the federal agencies continue large and the market supply of pork is curtailed substantially, there may be a necessity for a pork restriction order being reinstated.

NET PILING SPACE AND PERCENTAGE OF SPACE OCCUPIED IN COOLERS AND FREEZERS IN PUBLIC COLD-STORAGE WAREHOUSES, OTHER THAN APPLE HOUSES, ON FEBRUARY 1, 1944



Office of Distribution, War Food Administration.

The Institute also wishes again to state that, in its opinion, the best procedure for coping with war-time problems facing this industry was through a sound meat management program, the principles of which have been advocated by the meat and livestock industry during the past year.

The Institute believes sincerely that many regulations and orders, including some of the suggestions included in this letter, could have been avoided if the principles of meat management had been put into the fullest use. In other words, if the government agencies had made full use of recommendations concerning sound meat management, with centralized governmental authority, in adjusting the meat rationing program and the government meat procurement programs, demand and supply could have been kept in balance. Furthermore, this balance could have maintained a level of prices for livestock and meat as determined by government

officials, and, with proper enforcement, many of the problems pertaining to prices, procurement of meat for government agencies, and equitable distribution of meat to the civilian population could have been avoided without additional regulations.

The Institute also recognizes the need for an effective meat rationing program and that ration points should be adjusted or other appropriate steps taken whenever necessary in order to maintain a proper balance between the demand for and the available supply of meat. This is an essential part of sound meat management.

The Institute is hopeful that these suggestions, which are intended to be constructive, will be helpful to the various government agencies interested in finding a sound solution to the problems facing the meat and livestock industry. We trust that satisfactory solutions to these pressing problems will be forthcoming shortly.

Armour Post-War Plans

(Continued from page 15.)

retrospect it is not surprising that the company had to be reorganized in 1923."

Mr. Eastwood declared that there is little likelihood of embarrassment growing out of inventories in case the war should suddenly end. The company is operating with much smaller stocks on hand than during the last war.

The inventory problem is less acute from another angle. The government has taken promptly most of the product which has been prepared especially for it, and inventories include a minimum of items not suitable for the civilian trade.

Armour has employed another safeguard against excessive inventory losses—the "last in, first out" method of pricing inventories of products which for processing or seasonal reasons remain in the firm's possession for long periods. This tends to minimize the speculative element in the business in that it helps to avert the creation of "paper profits" resulting from writing-up the value of inventories when prices advance, and in the same manner, minimizes "paper losses" which go with writing down values as price levels fall.

Modified Federal Inspection

(Continued from page 9.)

Army specifications for carcass beef or frozen boneless beef:

(ii) *In the form of carcass or frozen boneless beef meeting Army specifications, 50 per cent of each week's production of beef graded "U. S. Utility" produced from steers and heifers whose carcasses meet Army weight specifications; and*

(iii) *In the case of any slaughterer of kosher beef located in the Northern Area of Zone 9, who has registered with the Office of Price Administration as required by paragraph (d) of §1364.407 of Maximum Price Regulation 169, as amended, the percentage applicable under (b) (1) (i) and (b) (1) (ii) hereof shall be 35 per cent for all beef derived from the slaughter of steers and heifers, the forequarters or wholesale kosher cuts of which have been sold or delivered as kosher beef to bonafide buyers of kosher beef.*

(2) *Bone, in accordance with Army specifications for frozen boneless beef, not less than 80 per cent of the beef set aside, reserved, and held in accordance with (b) (1) (i) hereof, and not less than 80 per cent of the beef set aside, reserved, and held in accordance with (b) (1) (ii) hereof; Provided, however, That the Order Administrator may wholly or partially exempt any slaughterer from this requirement upon a proper showing that said slaughterer (i) does not have adequate facilities for boning, or (ii) does not have, or is unable to obtain, sufficient personnel to bone said beef, or (iii) is unable to comply with this requirement for any reason which appears to the Order Administrator to warrant such exemption.*

MEAT INSPECTION DIVISION OUTLINES REQUIREMENTS FOR QUALIFYING FOR LIMITED FEDERAL INSPECTION

AT THE request of THE NATIONAL PROVISIONER, the Meat Inspection Division, Food Distribution Administration, this week issued the following statement on its policy with regard to slaughterers who must qualify for federal inspection under Amendment 7 to DFDO 75.2:

"With the issuance of Amendment 7 to DFDO 75.2, it is anticipated that a number of requests will be received for limited federal meat inspection to cover the slaughter of cattle for the production of Army style beef, as defined in the order. At some of these establishments, it is likely also that boning operations to prepare fresh boneless beef under Army specifications will also be undertaken.

"The term 'limited' used in connection with this inspection has application only to the proportion of the work of the establishment which comes under the inspection, rather than to the character of the inspection as applied to the meat animals and products offered for inspection. Limited inspection is for the purpose of furnishing ante-mortem and post-mortem inspection of animals, the carcasses and meat of which are for delivery to the Army and will not be furnished for animals slaughtered for civilian use. Ante-mortem and post-mortem inspection for such animals will be the same as at an establishment operating under full inspection.

"Requirements pertaining to clean and acceptable water supplies, hot water under pressure for clean-up purposes, adequate drainage of floors, proper drainage disposal, sanitary construction of slaughtering rooms, coolers, freezers, shipping rooms, and loading docks, conveniently located lavatories, suitable dressing rooms and toilet facilities for employees, and proper facilities for conducting inspection, disposing of inedible and condemned material, and the like, are to be complied with. No nuisance, such as infestation with flies, vermin, rats, or dirty catch basins, rubbish heaps, hog feeding pens, and neglected tankhouses will be allowed in any part of establishment or on premises.

"For departments not involved in the handling of the Army meat, the inspection will be limited to such supervision as may be necessary to prevent the creation of any nuisance or any interference with the efficient and sanitary

handling and inspection of the beef for the Army. For example, no requirements will be made regarding facilities for the inspection of species of animals other than cattle.

"Under limited inspection, no animal will be permitted to be slaughtered for delivery of the meat to the government until it has been examined alive by the inspector. The killing of animals previously examined by the inspector will not be permitted until an inspector is present. It will be expected that the slaughter of animals for meat for the Army will proceed with proper dispatch and in keeping with the reasonable capacity of the operating unit, in order that the need for the inspector at the establishment will be reduced to a minimum. The services of the inspector would be thereby made available for other establishments, and it is possible that one veterinarian will be able to conduct all inspections for Army beef at two or more establishments under limited inspection.

"Applications for limited inspection on forms provided for the purpose and showing the number of cattle to be slaughtered for the production of Army style beef should be forwarded to the Meat Inspection Division at Washington, or in case the establishment is located at a large station where federal meat inspection is maintained, the application may be submitted to the local inspector in charge.

"A representative of the division will, in each case, be designated to examine the plant and premises and confer with the owner or his representative regarding the suitability of the facilities and equipment provided, and suggest ways for effecting any changes which he may find necessary to comply with the requirements. This procedure is designed to give the packer an opportunity to prepare his plant for the inspection with a minimum of delay. This should be kept in mind, that the inspector's recommendations are made only with a view to meeting the present wartime exigencies. Packers desiring to prepare their plants for full federal inspection should submit their applications in the usual form to the Washington meat inspection offices, and prepare the usual drawings showing full details of the construction of the plant and the installation of equipment."

Paragraph (d) of DFDO 75.2 now reads as follows:

(d) Federal inspection. No Class 2 slaughterer who is subject to (b) hereof shall deliver meat unless he shall apply and qualify under the Meat Inspection Act (21 U.S.C. 71 et seq.) and the regulations applicable thereto, for federal meat inspection of all Army style carcasses and beef required to be set aside

by him under this order. No Class 2 slaughterer who becomes subject to (b) hereof by virtue of slaughtering, in any calendar week, more than 51 head of cattle producing Army style beef, and who fails to apply or qualify for federal inspection as herein provided, shall thereafter slaughter, in any calendar week, more than 51 head of cattle producing Army style beef.

January Sausage Output Off; More Pork is Placed in Cure

FOR the third consecutive month, the January production of sausage under federal inspection showed a decline compared with the preceding month. Total sausage production during the first month of the new year amounted to 115,317,128 lbs.—the smallest total since February, 1943. This compared with 122,389,066 lbs. a month ago and 114,742,599 lbs. in January, 1943.

Production of all types of sausage registered declines during the month with smoked and/or cooked product showing the greatest loss compared with a month earlier. During January, production of fresh sausage amounted to 38,746,640 lbs.—the smallest total since last October but more than 8,000,000 lbs. greater than that of the corresponding month a year ago. Smoked and/or cooked sausage production at 47,334,639 lbs. in January compared with 72,203,278 lbs. a month ago and was the lowest since May, 1942. In January 1943 production of this item totaled 73,948,602 lbs. The manufacture of dried sausage in January was placed at 9,235,649 lbs. compared with 10,124,484 lbs. in December and 10,417,401 lbs. in January, 1943.

A record amount of pork was placed in cure during January, the 406,915-

406-lb. total surpassing all other months on record and comparing with 389,070,914 lbs. a month earlier and 303,835,850 lbs. in January, 1943. On the other

hand, output of pork, smoked and/or dried during January amounted to only 208,524,662 lbs. more than 2,000,000 lbs. below the December figure. This compared with 166,791,635 lbs. in January, 1943.

The amount of beef placed in cure during January at 8,510,845 lbs. was more than 1,000,000 lbs. smaller than the December total. Smoked and/or dried beef production during January

(Continued on page 35.)

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Jan. 1944 lbs.	Jan. 1943 lbs.	*3 mo. Packer yr. 1944, lbs.	3 mo. Packer yr. 1943, lbs.
Meat placed in cure—				
Beef	8,510,845	9,563,595	29,460,384	23,174,171
Pork	406,915,406	303,835,850	1,145,678,270	936,928,293
Smoked and/or dried—				
Beef	4,671,820	3,067,022	13,662,251	10,863,153
Pork	208,524,662	166,791,635	611,236,715	486,562,294
Sausage—				
Fresh (finished)	38,746,640	29,376,596	120,616,538	85,108,078
Smoked and/or cooked	39,725,800	73,948,602	230,012,720	228,888,566
To be dried or semi-dried	9,235,649	10,417,401	31,910,007	29,978,366
Total sausage	115,317,128	114,742,599	382,539,265	344,070,380
Loaf, head cheese, chili con carne, jellied products, etc.	15,143,672	20,718,194	50,715,292	57,529,536
Bacon—(sliced)	46,728,939	25,912,056	140,150,606	83,901,833
Cooked meat—				
Beef	2,641,171	744,083	9,265,310	5,360,655
Pork	43,163,449	20,543,769	124,959,883	62,730,653
Canned meat and meat food products—				
Beef	12,359,671	17,984,686	35,287,372	56,180,447
Pork	39,725,800	104,134,207	246,535,306	282,422,565
Sausage	21,424,732	31,408,225	61,684,521	56,137,193
Soup	33,539,312	22,375,802	92,840,231	74,610,282
All other	48,209,162	78,071,527	146,456,880	235,982,161
Total canned meat	205,258,677	253,974,457	583,152,712	738,282,448
Lard—rendered, refined, canned	485,478,623	292,648,970	1,166,782,096	889,548,107
Pork fat—rendered, refined, canned	39,437,724	29,263,192	106,087,706	84,960,812
Oleo stock	12,729,777	13,322,319	35,259,618	35,777,296
Edible tallow	8,901,470	7,535,790	26,160,321	22,746,578
Compound containing animal fat	18,900,871	31,317,713	65,763,972	84,017,686
Oleomargarine containing animal fat	5,237,050	6,074,310	14,054,667	15,255,259
Miscellaneous	4579,037	1,265,876	14,084,467	3,847,636

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment.

SLIGHT ADVANCE IN HOGS OFFSETS UPWARD ADJUSTMENT OF PRODUCT VALUES

(Chicago costs and prices, first four days of week.)

After a somewhat easy opening the Chicago hog market firmed up at midweek with the top going to \$14.00. As a result the average costs of light and medium weight butchers were a few cents higher than they were a week earlier. Picnics, the one major pork item which had

shown some weakness recently, were back at the ceiling and total product values for each of the three weights in the test showed a 2-cent gain. Net changes in cut-out results were very slight, as reflected in the table published below.

180-220 lbs.— Value						220-240 lbs.— Value						240-270 lbs.— Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. fin. yield	
Regular hams	14.0	20.2	21.4	\$ 3.00	\$ 4.32	13.8	19.4	21.0	\$ 2.90	\$ 4.07		13.0	18.1	20.0	\$ 2.90	\$ 4.16	
Skinned hams	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54		5.4	7.5	20.0	1.08	1.50	
Picnics	4.3	6.1	24.5	1.05	1.49	4.1	5.8	24.5	1.00	1.42		4.1	5.8	23.5	.96	1.38	
Loins (blade in)	10.1	14.0	23.3	2.35	3.40	9.9	13.9	21.8	2.16	3.08		9.7	13.6	20.8	2.02	2.83	
Belts, S. P.	11.1	15.9	17.3	1.92	2.75	9.6	13.5	16.3	1.56	2.29		4.9	6.5	15.3	.61	.84	
Belts, D. S.	3.1	3.0	15.0	.32	.45		8.8	12.0	15.0	1.29	1.80	
Pit backs	2.2	4.5	10.5	.34	.47		4.6	6.3	11.0	.51	.69	
Flats and jowls	2.9	4.1	10.1	.29	.41	3.1	4.3	10.1	.31	.43		3.6	4.8	10.1	.28	.48	
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
P. & L. head, wt.	15.9	18.1	12.3	1.95	2.32	11.4	15.6	12.8	1.46	2.00		10.4	14.3	12.8	1.83	2.38	
Spareribs	1.6	2.3	10.0	.28	.37	1.6	2.3	15.5	.22	.31		1.6	2.3	12.0	.19	.28	
Regular trimmings	3.2	4.5	17.5	.56	.79	3.0	4.1	17.5	.53	.72		2.9	4.0	17.5	.51	.70	
Foot, tails, neckbones	2.0	2.912	.18	2.0	2.812	.18		2.0	2.812	.18	
Offal and miscellaneous52	.7052	.70	52	.70	
Credit for subsidy	1.80	1.88	1.80	1.82		1.80	1.80	
TOTAL YIELD AND VALUE	70.0	100.0	...	\$14.43	\$20.61	71.5	100.0	...	\$14.11	\$19.72		72.0	100.0	...	\$14.05	\$19.82	
Per cwt. alive						Per cwt. alive						Per cwt. alive					
Cost of hogs	\$13.81	\$13.84	\$13.82	...	
Condensation loss070707	...	
Handling and overhead544741	...	
TOTAL COST PER CWT	\$14.42	\$20.60	\$14.38	\$20.11		\$14.30	\$19.86	
TOTAL VALUE	14.43	20.61	14.11	19.72		14.05	19.82	
—Cutting margin27	.39	25	.34	
+Cutting margin01	.0127	.39	27	.36	
—Margin last week	
+Margin last week02	.02	

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
Feb. 26, 1944
per lb.

Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19 1/2
Cow forequarters, good and commercial	17

†Beef Cuts

Steer, hfr., short loin, choice	23
Steer, hfr., short loin, good	20 1/2
Steer, hfr., short loin, commercial	22 1/2
Steer, hfr., short loin, utility	22 1/2
Cow, short loin, good and commercial	20 1/2
Cow, short loin, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	16 1/2
Steer, hfr., loin, choice	25 1/2
Steer, hfr., loin, good	23 1/2
Steer, hfr., loin, commercial	23 1/2
Cow loin, good and commercial	23 1/2
Cow loin, utility	23 1/2
Cow round, good and commercial	19 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	19 1/2
Cow rib, good and commercial	21 1/2
Cow rib, utility	19 1/2
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, commercial	21 1/2
Steer, hfr., cow flank, all grades	15 1/2
Cow sirloin, good and commercial	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	18 1/2
Steer, hfr., reg. chuck, commercial	15 1/2
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and commercial	18
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	18 1/2
Steer, hfr., c.e. chuck, good	16 1/2
Steer, hfr., c.e. chuck, commercial	14 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and commercial	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., fore Shank, all grades	12 1/2
Cow fore Shank, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	19 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, commercial and utility	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 3, plus 50c per cwt. for local delivery.

Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23 1/2

*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	23 1/2
Or-tails, under 1/2 lb.	8 1/2
Tripe, scalded	7 1/2 @ 1/2
Tripe, cooked	15 @ 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

†Quoted below ceiling.

*Veal Products

Brains	8 1/2
Calif. livers, Type A	40 1/2
Sweetbreads, Type A	30 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

Choice lambs	25 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hind saddle	29 1/2
Good hind saddle	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
†Lamb tongues, Type A	14 1/2

**Mutton

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	16 1/2
Good saddles	14 1/2
Choice fores	8 1/2
Good fores	8 1/2
Mutton legs, choice	16 1/2
Mutton loins, choice	15 1/2

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lb. av.	22 1/2
Picnic	19 1/2 @ 19 1/2
Tenderloins	21 1/2
Skinned shoulders, bone in	21 1/2
Spareribs, under 3 lbs.	15 1/2
Stonon butts, 4 to 8 lb. av.	24 1/2
Boneless butt, collar trim	29
Neck bones	15 1/2 @ 4
Pigs' feet, short cut	4
Kidneys	12 1/2 @ 11
Livers, unblemished	7 @ 6 1/2
Brains	12 @ 6
Ears	12 @ 6
Snouts, lean out	7 @ 9
Snouts, lean in	7 1/2 @ 10 1/2
Heads	8
Chitterlings	8

*Prices carlot and loose basis.

†Quoted below ceiling.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy smoked ham, 14/16 lb. parchment paper	26 1/2
Picnics, 4/8 lbs., short shank, wrapped	28
Fancy bacon, 6/8 lbs., wrapped	28
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, C Grade	44 1/2
Outsides, C Grade	44 1/2
Knuckles, C Grade	42 1/2

*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.

Regular pork trimmings	16 1/2 @ 17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	17 1/2 @ 18
Pork hearts	11 @ 12
Pork livers, unblemished	12 1/2 @ 13
Boneless bull meat	17 1/2
Boneless chucks	17 1/2
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cutter cows	12 1/2
Dressed bologna bulls	13 1/2
Tongues, canner, fresh or frozen	16 1/2

†Quoted below ceiling.

DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	unquoted
B. C. salami, new condition	52
Prisanes, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	45
Prosciutto hams	56 1/2

†DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	29 1/2
Pork sausage, bulk	29 1/2
Frankfurters, in hog casings	29 1/2
Frankfurters, in hog casings	29 1/2
Bologna, natural casings	29 1/2
Bologna, in artificial casings	29 1/2
Liver sausage, fresh, in beef casings	29 1/2
Liver sausage, fresh, in hog bungs	29 1/2
Smoked liver sausage in hog bungs	29 1/2
Head cheese	29 1/2
New England, natural casings	29 1/2
Mixed natural, natural casings	29 1/2
Tongue and blood	29 1/2
Blood sausage	29 1/2
Sausage	29 1/2
Polish sausage	29 1/2

†Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meat when no local delivery is made. Prices include butting or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	
In 425-lb. bbls., delivered	1.53
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	6.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt per ton in minimum car of 50,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	3.70
Medium, kiln dried	3.70
Rock, bulk, 40 ton cars	4.00
Sugar:	
98 basis, f.o.b. New Orleans	4.10
Standard gran., f.o.b. refiners (95%)	1.60
Packers' curing sugar, 250 lb. bags	4.10
f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (cotton)	4.00
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	16 @ 30
Domestic rounds, over 1 1/4 in.	
140 pack	31
Export rounds, wide, over 1 1/4 in.	40 @ 42
Export rounds, medium, 1 1/4 in.	28 @ 24
1 1/4 in.	28 @ 24
Export rounds, narrow, 1 1/4 in.	28
under	28
No. 1 weasands	.05 @ .06
No. 2 weasands	.05 @ .06
No. 1 bungs	.16 @ .18
No. 2 bungs	.10 @ .12
Middles sewing, 1 1/2 @ 2 in.	.40 @ .50
Middles, select, wide, 2 1/2 @ 2 1/2 in.	.50 @ .60
Middles, select, extra, 2 1/2 @ 2 1/2 in.	.60 @ .70
Middles, select, extra, 2 1/2 in. & up	1.10 @ 1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ .09
10-12 in. wide, flat	.02 @ .04
8-10 in. wide, flat	.02 @ .04
6-8 in. wide, flat	.02 @ .04

Hog casings:	
Extra narrow, 29 mm. & dn.	2.00 @ 2.25
Narrow medium, 29 @ 32 mm.	2.20 @ 2.40
Medium, 32 @ 35 mm.	2.00 @ 2.25
English, medium, 35 @ 38 mm.	1.75 @ 1.85
Wide, 38 @ 43 mm.	1.60 @ 1.70
Extra wide, 43 mm.	1.50 @ 1.60
Export bungs	.12 @ .15
Large bungs	.17 @ .20
Medium prime bungs	.13 @ .15
Small prime bungs	.04 @ .06
Middle, per set	.20 @ .25

SPICES

(Basis Chicago, original bbls., bags or bulk)

Allspice, prime	30
Resifted	31
Chili pepper	41
Powder	38
Cloves Amboyas	40 @ 48
Zanzibar	25 @ 29
Ginger, Jamaica, unbleached	38
Mace, Fancy Banda	1.08
East Indies	95
East & West Indies Blend	85
Mustard flour, fancy	34
No. 1	75
Nutmeg, fancy Banda	67
East Indies	75
East & West Indies Blend	65
Paprika, Spanish	85
Pepper, Cayenne	24
Red No. 1	11
Black Malabar	84
Black Lampong	84
Pepper, white Singapore	15 1/2
Muntok	16
Packers	15

*Nominal quotations.

SEEDS AND HERBS

Caraway seed	15 1/2
Corn seed	19
Coriander Morocco bleached	19
Coriander Morocco natural No. 1	12 1/2
Mustard seed, fancy yellow	25
American	51
Marjoram, Chicago	10
Oregano	10

MARKET PRICES

New York

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

DRESSED BEEF CARCASSES

City Dressed

Best, beef, choice	23
Best, beef, good	21
Best, beef, commercial	19
Best, beef, utility	17
(or, good and commercial)	19

The above quotations do not include charges for packing but do include 50c per cwt. for local delivery.

KOSHER BEEF CUTS

Best, beef, triangle, choice	21 1/2
Best, beef, triangle, good	20 1/2
Best, beef, triangle, commercial	19 1/2
Best, beef, triangle, utility	17 1/2
Best, hfr, reg. chuck, choice	24
Best, hfr, reg. chuck, good	22 1/2
Best, hfr, reg. chuck, commercial	21 1/2
Best, hfr, reg. chuck, utility	18 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 10c per cwt. for local delivery.

Best, beef, rib, choice	25 1/2
Best, beef, rib, good	24 1/2
Best, beef, rib, commercial	22 1/2
Best, beef, rib, utility	20
Best, beef, loin, choice	31
Best, hfr, loin, good	29 1/2
Best, hfr, loin, commercial	24 1/2
Best, hfr, loin, utility	21 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	23 1/2
Shoulders, regular	20 1/2
Butts, regular, 4/8 lbs.	24 1/2
Butts, regular, under 14 lbs.	25 1/2
Ham, skinned fresh, under 14 lbs.	25 1/2
Pork, fresh, bone in	19 1/2
Pork trimmings, extra lean	31 1/2
Pork trimmings, regular	19 1/2
Quarts, medium	15 1/2
Pork loins, fresh, 10/12 lbs.	26 1/2
Shoulders, regular	21 1/2
Butts, regular, 4/8 lbs.	24 1/2
Butts, regular, under 14 lbs.	26
Ham, skinned, under 14 lbs.	26
Pork, fresh, bone in	19 1/2
Pork trimmings, extra lean	31 1/2
Pork trimmings, regular	19 1/2
Pork, fresh, medium	19 1/2
Butts, 4/8 lbs.	27 1/2

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	44
Cooked hams, skinless, fattened, 8 lbs. down	47 1/2

*SMOKED MEATS

Regular hams, under 14 lbs.	23
Regular hams, 14/18 lbs.	27 1/2
Regular hams, over 18 lbs.	26 1/2
Skinned hams, under 14 lbs.	26 1/2
Skinned hams, 14/18 lbs.	30
Skinned hams, over 18 lbs.	29
Pork, fresh, bone in	28 1/2
Ham, western, 8/12 lbs.	26 1/2
Ham, city, 8/12 lbs.	25
Beef tongue, light	31
Beef tongue, heavy	31

*Quotations on pork items are for less than 1,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Best, good and choice, head on, leaf fat in	
Feb. 22, 51 to 99 lbs.	\$18.95
100 to 119 lbs.	18.44
120 to 139 lbs.	18.55
140 to 159 lbs.	18.50

***DRESSED VEAL

Hide off

Choice, 50@275 lbs.	22 1/2
Good, 50@275 lbs.	21 1/2
Commercial, 50@275 lbs.	19 1/2
Utility, 50@275 lbs.	17 1/2

*Quotations are for zone 9 and include 50c for weighing. An additional 1/4c per cwt. permitted if weighed in sticknet.

*DRESSED SHEEP AND LAMBS

Lamb, choice	28 1/2
Lamb, good	25
Lamb, commercial	22
Lamb, good	13 1/2
Lamb, commercial	12 1/2

*Quotations are for zone 9, plus 50c for lambing.

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, FEB. 24, 1944

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21 1/2	21 1/2
10-12	21 1/2	21 1/2
12-14	21 1/2	21 1/2
14-16	20 1/2	20 1/2

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	20 1/2	20 1/2
18-20	19 1/2	19 1/2
20-22	19 1/2	19 1/2

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23 1/2	23 1/2
12-14	23 1/2	23 1/2
14-16	22 1/2	22 1/2
16-18	22 1/2	22 1/2
18-20	21 1/2	21 1/2
20-22	21 1/2	21 1/2
22-24	21 1/2	21 1/2
24-26	21 1/2	21 1/2
26-28	21 1/2	21 1/2
28-30	21 1/2	21 1/2
30-32	21 1/2	21 1/2

PICNICS

	Fresh or Frozen	S.P.
4-6	19 1/2	19 1/2
6-8	19 1/2	19 1/2
8-10	19 1/2	19 1/2
10-12	19 1/2	19 1/2
12-14	19 1/2	19 1/2

Short shank 1/4c over.

BELLIES

	(Square Cut Seedless)	Fresh or Frozen	Cured
6-8	17 1/2	17 1/2	18 1/2
8-10	17 1/2	17 1/2	18 1/2
10-12	16 1/2	16 1/2	17 1/2
12-14	15 1/2	15 1/2	16 1/2
14-16	15 1/2	15 1/2	16 1/2
16-18	14 1/2	14 1/2	15 1/2

GREEN AMERICAN BELLIES

16-20	13 1/2
20-25	13 1/2
25 and up	13 1/2

D. S. BELLIES

	Clear	Rib
13-20	14 1/2	14 1/2
20-25	14 1/2	14 1/2
25-30	14 1/2	14 1/2
30-35	14 1/2	14 1/2
35-40	14 1/2	14 1/2
40-50	14 1/2	14 1/2

D. S. FAT BACKS

	Clear	Rib
6-8	10 1/2	10 1/2
8-10	10 1/2	10 1/2
10-12	10 1/2	10 1/2
12-14	10 1/2	10 1/2
14-16	10 1/2	10 1/2
16-18	11 1/2	11 1/2
18-20	11 1/2	11 1/2
20-25	11 1/2	11 1/2

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	10 1/2	11
Clear plates	9 1/2	10
Jowl butts	9@9 1/2	9@10
Square jowls	11	12

Quotations based on OPA revised MPR 148, amendment No. 5, effective June 14, 1943 on green pork cuts, and effective June 28, 1943 on cured pork.

*FANCY MEATS

Tongues, Type A	23 1/2
Sweetbreads, beef, Type A	24 1/2
Sweetbreads, veal, Type A	41 1/2
Beef kidneys	12 1/2
Lamb fries, per lb.	29 1/2
Livers, beef, Type A	24 1/2
Oxtails, under 1/2 lb.	9 1/2

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.025.

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

FUTURE PRICES

MONDAY, FEBRUARY 21, 1944

THROUGH FRIDAY, FEBRUARY 25, 1944

	LARD	Close
Mar.	No bids or offerings.	
Apr.	13.30@13.40b	
May	13.60@13.65b	
June	13.30b	
July	13.35@13.45b	

No sales.
Open interest, one lot.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

	Cash	Loose	Leaf
Saturday, Feb. 19	13.80m	12.80m	12.75m
Monday, Feb. 21	13.80m	12.80m	12.75m
Tuesday, Feb. 22	13.80m	12.80m	12.75m
Wednesday, Feb. 23	13.80m	12.80m	12.75m
Thursday, Feb. 24	13.80m	12.80m	12.75m
Friday, Feb. 25	13.80m	12.80m	12.75m

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

CANADIAN COLD STORAGE

MONTREAL.—Cold storage holdings of meat in Canada on February 1 were virtually double the year-ago comparison, according to figures contained in the monthly report of the Dominion Bureau of Statistics.

Total pork stocks of Canadian origin were 87,746,209 lbs., compared with 56,161,841 lbs. a year ago and 85,158,763 last month. In addition, there were 436,368 lbs. of imported pork. Beef stocks were 39,136,166 lbs., 3,500,000 more than last month and more than twice last year's total.

Veal stocks increased almost four times over last year at 4,352,853 lbs., but were 1,100,000 lbs. lower than on January 1. Holdings of mutton and lamb at 9,018,089 lbs. were 400,000 lbs. less than last month, but 5,800,000 more than on the same date last year.

PUERTO RICAN FOOD STOCKS

Although Puerto Rico was virtually blockaded by enemy submarines in 1942, essential food products got through and the present food situation is such that the island can hold out for the duration without fear of famine, the WFA points out in its *Marketing Activities* bulletin.

WFA now has on the island sizable stocks of essential foods, it is stated. Supplies of meat products are sufficiently large to meet emergency requirements for two and one-half months, exclusive of lard and fatbacks, of which there will be a normal supply. When current negotiations with the Dominican Republic are completed, WFA will import from the U. S. adequate supplies of fresh beef to meet the island's needs.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASE.—There is a slightly better demand for tallow than for grease in New York, but at no time has there been an accumulation reported at any point. Inventory positions have brought out more selective buying by some of the larger purchasers, but new outlets have readily absorbed the offerings. Livestock processing continues at an extremely heavy rate compared with a year earlier, which has held production of both tallow and greases at a high level.

Volume of trading at Chicago was on a much smaller scale this week with offerings rather limited, but demand fairly broad, especially for tallow. Some buyers have been taking less grease, but this development has allowed other buyers to take on larger supplies. Most of the business reported this week was on choice white at 8½c, A-white at 8¾c, and a few sales of lower grades.

STEARINE.—Practically no change is noted in conditions in this market. Demand remains very broad with supplies tending to be somewhat under orders.

NEATSFOOT OIL.—With this oil still under allocation control, there is little chance for any improvement in volume of trading. Prices continue at previous levels with demand broad.

OLEO OIL.—The lack of offerings holds this market on a firm basis. Buyers are constantly on the watch and all offerings are readily absorbed.

GREASE OIL.—Light offerings and keen demand continue to feature this market. There was some hope that production would increase but there have been no indications of that trend as yet. No. 1 oil is quoted at 14¼c; prime burning, 15¼c; prime edible, 15c and special No. 1, 13¾c. Acidless tallow continues to be quoted at 13¼c.

VEGETABLE OILS

The situation in the vegetable oils markets is mostly unchanged. Full ceiling levels are quoted for all classes.

SOYBEAN OIL.—About the only movement in soybean oil involves some product that was contracted for many weeks ago. However, there are now indications that much of this product has been shipped and movement will drop further.

PEANUT OIL.—New maximum prices for refined peanut oil, which are from .01c to .31c per pound higher than present maximums, have been announced by OPA. New cents-per-pound maximum prices for refined peanut oil produced from the 1943-44 peanut crop or any subsequent peanut crop, delivered in tankcars, are named for thirty-five major shipping points. The ceilings at New York are: 14.64c per lb. for refined, unbleached, and undeodorized peanut oil; 14.78c per lb. for refined, bleached and undeodorized peanut oil; 14.87c per lb. for refined, deodorized and unbleached peanut oil; 15.01c per lb. for deodorized white (bleached) refined peanut oil; 15.73c per lb. for hydrogenated peanut margarine oil, and 15.78c per lb. for high titre hydrogenated peanut oil.

OLIVE OIL.—The limited amount of business continues to be on California olive oil.

PALM OIL.—Demand continues broad and offerings are practically nil.

COTTONSEED OIL.—Little action was noted in the cottonseed oil market as supplies remain very light. Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in the THE NATIONAL PROVISIONER.)

BY-PRODUCTS MARKETS

Blood

Unground, loose	Per ton
	Ammonia
\$5.50*

Digester Feed Tankage Materials

Unground, per unit ammonia\$5.50*
Liquid, stick, tank cars\$1.75@2.00

Packinghouse Feeds

65% digester tankage, bulk\$78.88
60% digester tankage, bulk71.84
55% digester tankage, bulk68.00
50% digester tankage, bulk60.32
45% digester tankage, bulk54.00
50% meat and bone meal scraps, bulk78.00
Bloodmeal88.45*
Special steam bone-meal50.00@55.00

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 5035.00@38.00
Steam, ground, 2 & 2035.00@38.00

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia\$ 3.85@4.00
Bone tankage, unground, per ton30.00@31.00
Hoof meal4.25@4.50

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
45 to 75% protein\$1.25*

Gelatin and Glue Stocks

Calf trimmings (limed)	Per cwt
Hide trimmings (limed)\$1.00*
Sinews and pizzles (green, salted)1.00*

Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.7½@7¾

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	Per ton
light\$70.00@80.00
Flat shins, heavy70.00
light65.00@70.00
Blades, buttocks, shoulders & thighs65.00
Hoofs, white65.00@75.00
Hoofs, house run, assorted60.00
Junk bones150.00

‡Delivered Chicago.

Animal Hair

Winter coll, dried, per ton\$ 00.00
Summer coll dried, per ton35.00@37.50
Winter processed, lb.	nominal
Winter processed, gray, lb.8
Cattle switches	4 @ 4½



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HIDES AND SKINS

New hide buying permits due Feb. 28—WFA beef set-aside order forces small packers to adopt federal inspection or reduce kill.

Chicago

HIDES.—Action was lacking again this week in all domestic hides and calf-skin markets but trading will be resumed on a good scale early next week, as new buying permits are expected to be released by the WPB on Feb. 28. All packer descriptions are quotable at full ceiling prices, and trading will be on that basis.

Outside small packer hides are quotable at the maximum of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, f.o.b. shipping points. Quite a few scattered small packer lots were reported to have been held over last month after buying permits were filled. In some instances this was due to switching around of 60-lb. and over hides and the under 60-lb. stock between upper and sole leather tanners, and resulted in some shopping around for either light or heavy average stock. Early hopes that interim permits would be issued to clear these hides apparently died out.

A new set-aside order, issued by the

WFA at mid-week, requires all packers slaughtering 52 or more head of cattle per week that produce "Army Style" beef, grading "Utility" or better, to reserve for Government purchase 50 percent of all such beef meeting Army specifications. Since this set-aside beef must come from federally inspected plants, the order in its present form apparently forces packers to take on federal inspection or else reduce their slaughter of utility or better grade beef to less than 52 head per week. The order is effective April 1. In order to meet requirements for federal inspection, some small packer plants will require a great many changes from their present set-up, and what effect this order will have on small packer hide production is still a matter of speculation.

Figures on the livestock population on farms on Jan. 1 were released last Friday, and printed in some detail on Page 14 of last week's issue. Despite the record slaughter of 1943, total of all cattle and calves on Jan. 1, 1944, set a new record at 82,192,000 head, or four percent over the Jan. 1, 1943 total of 79,114,000 head.

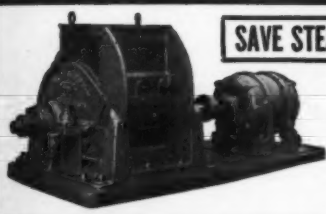
FOREIGN WET SALTED HIDES.—There has been very little action reported from the South American mar-

ket so far this week, due in part to the Lenten Holidays. At late mid-week, a total of 9,000 heavy standard steers moved at unchanged prices in the Argentine market.

CALFSKINS.—It is understood that permits for packer and city calf and kip-skins of all descriptions were not entirely filled last month, and all descriptions are quotable at full ceiling prices; most of the trading, however, is being done on basis of New York selection and prices, as listed here two weeks ago.

SHEEPSKINS.—Dry pelts continue draggy and quoted usually 26@26½c per lb., del'd Chgo., in a nominal way. Most packers report a very light production of shearlings now, and the market is firmer under a more active inquiry. One car sold this week at steady price of \$1.60 for No. 1's, \$1.20 for No. 2's, and \$1.00 for No. 3's, with further orders this basis unfilled by the seller; No. 3's show some variation, ranging \$.85@1.00 as to sellers. Pickled skins are moving rapidly at individual ceilings by grades, with market usually quoted \$7.75@8.00 per doz. packer sheep and lambskins, and cockly lambs 25@50c less. Wool pullers are working as near full capacity as the labor situation permits, as the CCC agreement to take all their wool expires on Feb. 29. Packer wool pelts are quotable \$3.30@3.35 per cwt. liveweight basis, reported last paid for straight Feb. pelts; nothing higher has been confirmed as yet, although

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sellers talk up to \$3.50. Small packer wool pelts are rangy, due to variation in take-off date of accumulations; fresh Feb. kill pelts range \$2.25@2.50 each, on a per piece basis, with earlier dating \$2.00@2.25 each.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Feb. 25, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
Brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@15	@15	@15
Brnd'd cows.	@15½	@15½	@15½
Hvy. nat. cows.	@15½	@15½	@15½
Lt. nat. cows.	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½	10 @10½
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs.	@1.60	@1.60	@2.15
Dry pelts	26 @26½	26 @26½	27 @28

EASTERN FERTILIZER MARKETS

New York, February 23, 1944

Some light trading was reported in tankage, blood and cracklings at ceiling prices with offerings still limited. Fertilizer manufacturers are trying to buy organic materials but cannot afford to use tankage and blood at present prices. Fertilizer chemicals are in better supply and the production is in line with the demand.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading in provisions on Friday was of fairly light volume. Sales of several cars of S.P. skinned hams at carlot ceiling were reported. There was also a light trade in fresh pork cuts. The hog market was mostly unchanged, with light weights somewhat lower.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: March 14.00; May 14.00; July 14.00.

OLEOMARGARINE

White domestic vegetable19
White animal fat16½
Water churned pastry17½
Milk churned pastry18½
Vegetable typeunquoted

VEGETABLE OILS

White, deodorized, bbls., f.o.b. Midwest16
Yellow, deodorized16½
Raw soap stocks:	
Cents per lb. divd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.3½
Midwest and West Coast3½
East3½
Corn foots, basis 50% T.F.A.3½
Midwest3½
East3½
Soybean foots, basis 50% T.F.A.3½
Midwest and West Coast3½
East3½
Soybean oil, in tanks, f.o.b. mills, Midwest11½
Corn oil, in tanks, f.o.b. mills12½
Manufacturer to jobber prices, f.o.b.	

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 19, 1944, were reported as follows:

	Week Feb. 19	Previous week	Same week '43
Cured meats, lbs.	26,621,000	20,852,000	31,750,000
Fresh meats, lbs.	45,882,000	42,326,000	53,710,000
Lard, lbs.	5,737,000	5,573,000	4,904,000

Keep product moving by re-using shipping containers whenever possible.

FDA PURCHASES

AND

ANNOUNCEMENTS



PURCHASES.—Purchases by FSOC for week ended Feb. 12 included 190,980 lbs. beef suet; 1,212,000 lbs. frozen beef; 980,461 lbs. frozen veal; 475,668 lbs. frozen lamb; 766,405 lbs. frozen mutton; 5,930,000 lbs. packer hog sides; 2,767,000 lbs. pork loins; 1,302,500 lbs. pork livers; 407,600 lbs. pork hearts; 303,600 lbs. pork tongues; 8,000 lbs. pork kidneys; 675,000 lbs. pork feet; 36,814,500 lbs. cured pork products; 410,000 lbs. shortening; 27,964,892 lbs. lard; 35,000 lbs. rendered pork fat; 2,067,000 lbs. refined pork fat; 140,015 bundles, 100-yards each, hog casings; 11,418,202 lbs. canned pork products, and 1,460,000 lbs. dehydrated pork.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports\$29.20
Blood, dried, 16% per unit5.53
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f. spot55.00
February shipment55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories4.60 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports30.00
in 200-lb. bags32.40
in 100-lb. bags33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk5.53

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works\$40.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit50

Dry Rendered Tankage

45/60% protein, unground\$ 1.25
--------------------------	--------------

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Post-War Markets

(Continued from page 11.)

Schuylkill County, Pennsylvania, lost about the same number. At least eight states had some rural counties which lost more than half their pre-war population. More than 25 per cent of their population was lost by 179 rural counties throughout the country.

Area and community population losses during this period were caused by: 1) enlistment or induction in the armed forces; 2) transfer of location for employment reasons. Area and community population gains were the result of the second factor named above.

The country's pre-war population pattern will be regained after the war to the extent that demobilized service men return to their point of origin and war workers to their original locations. There is little doubt that some of the rural areas which have registered tremendous increases due to the construction of emergency war plants, etc., will

show correspondingly sharp declines after the war as workers return to the farms, villages, towns and cities from which they came.

At the same time there is considerable doubt whether rural and other workers who have migrated to metropolitan areas will wish to go back to their farms, towns and villages after the struggle is over. In many cases they will be held by the possibility of future industrial employment; if they do seep back it may be a roundabout journey which will carry them through various industrial centers in search of work.

While a good proportion of the men in service may return to their points of origin, many of those from rural areas may do so only after they have sampled urban living and the possibilities of urban employment.

Although the population drift from the country to the cities had slowed down by 1940 and in that year the percentage of urban population was 56.5

against 56.2 in 1930, 51.4 in 1920 and 45.8 in 1910, current figures would probably show a considerably larger percentage concentrated in urban areas.

Another factor which must be considered as an influence on the post-war population pattern is the recent industrial development of certain areas, such as on the West Coast and in the South, on a basis which indicates they will retain their new importance after the war.

While the possibilities noted above do not furnish any basis for predicting post-war markets, they do indicate that it will take quite a while for the population to "settle down," and that when it does it may be distributed quite differently than in the pre-war period.

EDITOR'S NOTE: Article VII in this series, to be published next week, will further discuss the packer's post-war markets.

January Sausage Production

(Continued from page 29.)

rose to 4,671,820 lbs., slightly larger than the December production of 4,510,713 lbs. and well above the total of 3,067,022 lbs. in January, 1943.

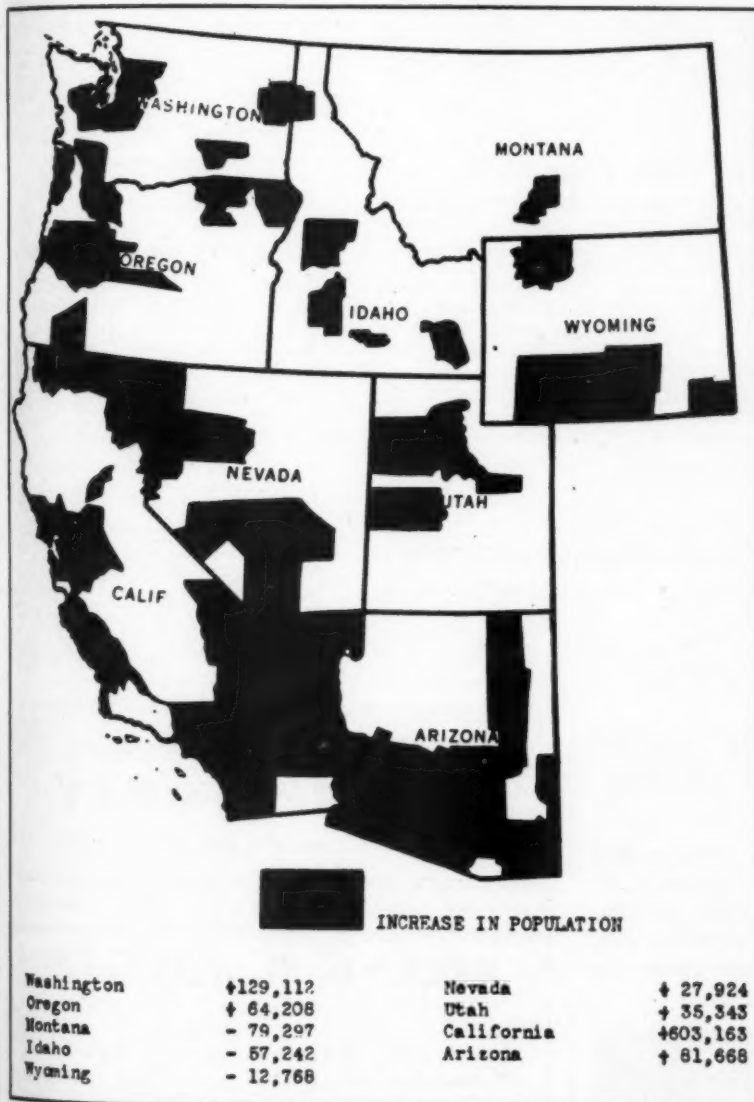
Production of sliced bacon at 46,728,939 lbs. in January compared with 47,404,906 lbs. in December and 29,902,086 lbs. in January, 1943. The manufacture of loaves and related items also slumped slightly under a month earlier; the January total at 15,143,672 lbs. compared with 15,184,894 lbs. in December and 20,758,194 lbs. in January, 1943.

Aggregate processing of canned meat and meat food products during January surpassed totals of a month earlier. Compared with a year ago, canned beef, pork, sausage and soup production was smaller while all other items showed a gain.

Production of lard and rendered pork fat during January was somewhat larger than in December as a result of the huge hog kill during the first month of the year. A total of 435,478,623 lbs. of lard was produced in January, compared with 401,127,453 lbs. in December and only 292,648,970 lbs. in January, 1943. Pork fat production in January, at 39,437,724 lbs., compared with 35,403,525 lbs. in December and 29,263,152 lbs. a year earlier.

HORSEMEAT BAKED INTO NEW DOG FOOD

Large-space newspaper advertisements were recently employed in 25 markets by the Ken-L Products Division of Quaker Oats Co. to announce that fresh horsemeat is now baked into Ken-L-Biskit. The announcement, which created something of a stir in the dog food field, for some time dominated by dried and dehydrated products on account of wartime container restrictions, declared that "millions of pounds" of the product had been released to dealers throughout the country.



LIVESTOCK MARKETS *Weekly Review*

Grazers Ask Extension of Meat Board Authority

A resolution asking that the War Meat Board assume authority to propose increases or decreases in livestock production and to regulate feed prices was announced by the national advisory council of the U. S. Grazing Service at a recent meeting at Salt Lake City, Utah. The council, composed of one cattle man and one sheep man from each of the ten western states, represents 22,019 permit holders who graze livestock on the federal range.

"Increasing the production of animals was called for with no program for providing feed for the finishing of the animals to a killing condition and no program for slaughtering and processing the animals so raised," the resolution stated, in part. "There should be no program for increased production in numbers of livestock until a program has been worked out to finish and slaughter such increased numbers."

1943 SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during 1943, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago ¹	1,288,876	269,593	6,017,245	2,926,767
Denver ..	246,644	20,684	700,942	588,918
Kansas				
City ..	899,711	268,140	2,947,923	1,672,143
New York				
area ² ..	464,032	537,580	2,576,032	2,766,353
Omaha ..	1,005,864	37,899	3,153,654	1,867,974
St. Louis ³	610,417	369,382	4,220,241	957,956
Sioux				
City ...	548,184	9,642	2,010,235	968,987
St. Paul ⁴	664,704	404,501	3,856,104	999,385
All other				
stations	5,998,709	3,291,845	37,889,054	10,634,310

Total—				
1943 ..	11,727,141	5,209,266	63,431,430	23,362,798
5 yr. av. 1939-				
43	10,454,346	5,467,014	45,073,747	18,480,310

¹Includes Elburn, Ill. ²Includes Jersey City and Newark, New Jersey. ³Includes National Stock Yards and East St. Louis, Ill. ⁴Includes Newport and St. Paul, Minnesota.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., February 24.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady.

Hogs, good to choice:

160-180 lb.	\$10.90@12.50
180-200 lb.	12.00@13.40
200-270 lb.	13.10@13.50
270-300 lb.	12.25@13.45

Sows:

270-300 lb.	\$11.40@12.00
300-400 lb.	11.30@12.00
400-550 lb.	11.10@11.80

Receipts of hogs at Corn Belt markets for the week ended February 24:

	This week	Last week
Friday, Feb. 18.	59,600	53,500
Saturday, Feb. 19.	44,300	44,100
Monday, Feb. 21.	62,700	56,600
Tuesday, Feb. 22.	52,700	54,100
Wednesday, Feb. 23.	53,100	56,400
Thursday, Feb. 24.	57,900	55,800

HOG-CORN RATIO

The hog-corn price ratio at Chicago in January, 1944, based on barrows and gilts, was 11.8 compared with 11.7 in December, 1943 and 15.4 in January, 1943. Average price received for hogs in January, 1944, was \$13.51 compared with \$13.55 in December and \$14.85 in January, 1943. During January, 1944, No. 3 yellow corn was quoted at the ceiling of 114.2 cents per bushel. In December, 1943, the price was at the ceiling price of 115.2c and in January, 1943, the price was 96.6c.

PACIFIC COAST LIVESTOCK

Receipts for five days ended Feb. 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,500	575	3,850	675
San Francisco	561	25	2,322	711
Portland	1,850	227	4,915	1,250

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 22, 1944, as reported by the Food Distribution Administration:

CATTLE:

Steers, good	\$17.25@17.35
Cows, medium	8.00
Cows, cutter and common	6.50@ 8.25
Bulls, good and medium	11.00@11.50
Bulls, cutter to common	8.50@10.50

CALVES:

Vealers, good and choice	\$19.50@20.00
Vealers, common and medium	12.00@13.00
Vealers, culls	5.00@10.00
Calves, cull to medium	11.50

HOGS:

Hogs, good and choice, 200@230 lbs.	\$14.30
Hogs, good and choice, 160@200 lbs.	14.00

LAMBS:

Sheep and lambs	nominal
-----------------------	---------

Receipts of salable livestock at Jersey City Market for week ended February 19, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,104	805	853	82
Total with directs	6,094	5,418	27,877	36,390

Previous week:

Salable receipts	758	1,601	880	1,016
Total with directs ..	6,473	7,640	26,914	47,122

*Including hogs at 31st street.

STOCKERS AND FEEDERS

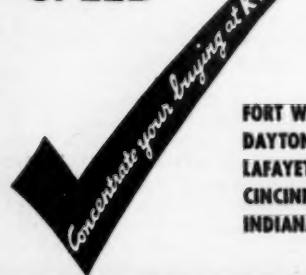
Stockers and feeder shipments received in eight Corn Belt States¹ in January, 1944:

	Cattle and Calves	
	January 1944	January 1943
Stockyards	80,474	87,910
Direct	11,067	15,920
Total, January	91,541	103,830
January-December, 1943	2,362,821	2,564,345
	Sheep and lambs	
	January 1944	January 1943
Stockyards	57,646	98,984
Direct	40,087	79,401
Total, January	128,633	178,385
January-December, 1943	4,240,348	3,977,742

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards, while stonping for food, water and rest.

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

"SPEED"



INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 19, 1944, as reported to The National Provisioner:

CHICAGO

Armour and Company, 14,467; Swift & Company, 1,586; Wilson & Co., 3,392; Western Packing Co., Inc., 7,041; Agar Packing Co., 8,232; Shippers, 18,041; Others, 35,460.
Total: 25,140 cattle; 3,370 calves; 01,831 hogs; 12,096 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,280	378	10,958	5,947
Cudahy Pkg. Co.	2,351	445	4,941	4,422
Swift & Company	2,101	454	7,748	4,708
Wilson & Co.	2,249	457	4,920	3,800
Campbell Soup Co.	1,965
Others	6,014	8	1,623	1,256
Total	18,960	1,772	30,190	20,223

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	7,139	27,713	7,409
Cudahy Pkg. Co.	4,472	23,240	8,285
Swift & Company	4,284	30,846	7,450
Wilson & Co.	2,652	10,802	2,375
Others	...	10,161	...

Cattle and calves: Eagle Pkg. Co. 25; Greater Omaha Pkg. Co. 102; Geo. Hoffman 73; Kroger Pkg. Co. 1,088; Rothchild & Sons 306; John Roth 38; South Omaha Pkg. Co. 514; Nebraska Beef Co. 64.
Total: 22,016 cattle and calves; 102,762 hogs and 5,519 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,204	945	14,139	1,114
Swift & Company	1,934	1,462	12,776	1,269
Baxter Pkg. Co.	1,541	...	6,488	50
Edl Pkg. Co.	3,088	...
Laclede Pkg. Co.	3,260	...
Krey Pkg. Co.	3,012	...
Heilf Pkg. Co.	484	...
Others	2,654	140	2,804	191
Shippers	5,941	1,859	23,520	...
Total	12,274	4,386	79,571	2,624

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	5,119	93	25,380	6,273
Armour and Company	4,558	13	25,809	7,410
Swift & Company	3,213	47	12,283	3,064
Others	373	...	32	...
Shippers	7,451	...	9,106	2,618
Total	19,014	153	72,110	19,363

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,950	199	18,201	12,165
Armour and Company	3,199	397	16,586	5,918
Others	2,007	6	4,924	2,490
Total	8,546	602	39,801	20,563

Not including 13,473 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	884	460	5,111	472
Wilson & Co.	704	588	5,042	553
Others	237	...	711	...
Total	1,825	1,048	10,863	1,025

Not including 16,506 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	963	274	10,189	1,844
Dunn & Osterberg	98	...	49	...
Prod W. Dold	95	...	878	...
Seaboard Pkg. Co.	42	...	61	...
Others	2,452	...	661	10
Total	3,650	274	11,838	1,854

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	795	844	4,175	3,704
Swift & Company	1,279	724	4,583	3,818
Others	525	8	1,168	...
Total	2,399	1,573	9,876	7,522

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,536	114	7,068	11,606
Swift & Company	1,236	61	10,160	6,098
Cudahy Pkg. Co.	1,096	116	4,061	3,796
Others	2,712	87	2,252	299
Total	7,590	378	19,561	21,799

CINCINNATI

	Cattle	Calves	Hogs	Sheep
R. W. Gall's Sons	178	...
R. Kuhn's Sons	768	170	8,651	34
Lohrey Packing Co.	13	...	355	...
R. E. Meyer Pkg. Co.	17	...	4,002	...
J. F. Schroth P. Co.	10	...	3,899	...
J. F. Stegner Co.	333	5
Others	1,900	998	887	48
Shippers	...	166	2,370	...
Total	3,070	1,334	20,144	260

Not including 1,371 cattle, 27 calves, 7,239 hogs and 2 sheep bought direct.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 24, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & cilly not quoted): CHICAGO NAT. STE. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$11.00@12.75	\$10.50@11.65	\$11.90@12.50	\$10.95@12.25	\$10.75@11.75
140-160 lbs.	12.00@13.25	11.50@13.00	12.25@13.00	11.75@13.15	11.75@12.85
160-180 lbs.	13.00@13.75	12.50@13.60	13.45 only	13.50@13.55	13.45 only
180-200 lbs.	13.65@13.90	13.40@14.00	12.75@13.45	12.85@13.50	12.85@13.45
200-220 lbs.	13.75@13.90	13.80@14.00	13.45 only	13.50@13.55	13.45 only
220-240 lbs.	13.75@14.00	13.80@14.00	13.45 only	13.50@13.55	13.45 only
240-270 lbs.	13.75@13.90	13.75@14.00	13.45@13.55	13.50@13.55	13.45 only
270-300 lbs.	13.75@13.85	13.70@13.80	13.45 only	13.50 only	13.45 only
300-330 lbs.	13.75@13.85	13.70@13.75	13.45 only	13.50 only	13.45 only
330-360 lbs.	13.60@13.75	13.00@13.70	12.90@13.45	13.00@13.50	12.75@13.45

Medium:

160-220 lbs. 12.25@13.25 11.50@13.65 11.65@13.00 10.75@13.25 11.50@13.25

SOWS:

Good and Choice:

270-300 lbs.	13.10@13.40	13.00@13.10	12.25@12.50	12.50@12.65	12.35 only
300-330 lbs.	13.10@13.40	13.00@13.10	12.25@12.50	12.50@12.65	12.35 only
330-360 lbs.	13.10@13.35	13.00@13.10	12.25@12.50	12.50@12.65	12.35 only
360-400 lbs.	13.00@13.35	13.00@13.10	12.25@12.35	12.35@12.50	12.35 only

Good:

400-450 lbs. 13.00@13.25 13.00@13.10 12.25 only 12.25@12.40 12.35 only

450-550 lbs. 12.85@13.25 13.00@13.10 12.10@12.25 12.25@12.40 12.35 only

Medium:

250-550 lbs. 11.25@12.50 11.25@12.90 11.75@12.25 12.15@12.50 11.85@12.15

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	15.75@16.75	15.00@16.00	15.00@16.25	14.75@16.25	15.25@16.25
900-1100 lbs.	16.00@17.00	15.25@16.25	15.25@16.50	15.00@16.40	15.25@16.25
1100-1300 lbs.	16.25@17.00	15.50@16.50	15.35@16.65	15.00@16.40	15.25@16.25
1300-1500 lbs.	16.25@17.00	15.50@16.50	15.35@16.65	15.00@16.40	15.25@16.25

STEERS, Good:

700-900 lbs.	14.00@15.75	13.75@15.25	13.25@15.25	13.50@15.00	13.75@15.25
900-1100 lbs.	14.00@15.75	13.75@15.25	13.50@15.35	13.75@15.00	13.75@15.25
1100-1300 lbs.	14.25@16.25	14.00@15.50	13.75@15.35	13.75@15.00	13.75@15.25
1300-1500 lbs.	14.25@16.25	14.00@15.50	13.75@15.35	13.75@15.00	13.75@15.25

STEERS, Medium:

700-1100 lbs. 12.00@14.25 11.75@13.75 11.50@13.75 11.75@13.75 11.50@13.75

1100-1300 lbs. 12.50@14.25 12.00@14.00 11.75@13.75 11.50@13.75 11.50@13.75

STEERS, Common:

700-1100 lbs. 10.50@12.50 10.00@12.00 10.00@11.50 10.00@12.00 10.25@11.50

HEIFERS, Choice:

600-800 lbs.	15.25@16.25	14.50@15.50	14.25@15.25	14.25@15.50	14.50@15.50
800-1000 lbs.	15.25@16.75	14.50@15.50	14.50@15.50	14.25@15.75	14.50@15.50

HEIFERS, Good:

600-800 lbs. 14.00@15.25 13.25@14.50 13.25@14.50 13.00@14.25 13.00@14.50

800-1000 lbs. 14.00@15.50 13.25@14.50 13.25@14.50 13.25@14.25 13.00@14.50

HEIFERS, Medium:

500-900 lbs. 10.75@14.00 11.00@13.25 11.00@13.25 11.25@13.25 10.75@13.00

HEIFERS, Common:

500-900 lbs. 9.50@10.75 9.50@11.00 8.75@11.00 9.50@11.25 9.25@10.75

COWS, All Weights:

Good	12.00@13.00	11.25@12.50	11.25@12.50	11.25@12.25	10.25@12.50
Medium	10.00@12.00	9.50@11.25	9.75@11.25	9.50@11.25	8.50@10.25
Cutter and common	7.25@10.00	7.50@9.50	7.00@9.75	7.00@9.50	7.00@8.50
Canner	6.00@7.25	6.00@7.50	6.25@7.00	6.00@7.00	6.00@7.00

BULLS (Ylgs. Excl.), All Weights:

Beef, good	11.50@12.50	11.50@12.25	10.50@11.25	11.00@12.00	10.75@11.50
Sausage, good	11.25@11.75	10.50@11.50	10.25@10.75	10.50@11.25	10.75@11.25
Sausage, medium	10.25@11.25	9.50@10.50	9.25@10.50	9.25@10.50	9.75@10.75
Sausage, cutter & com.	8.75@10.25	8.00@9.50	7.50@9.00	7.75@9.25	7.75@9.25

VEALERS, All Weights:

Good and choice	13.00@15.00	14.25@15.50	12.50@14.50	13.00@14.00	13.00@15.00
Common and medium	8.50@13.50	11.50@14.25	8.50@12.50	9.00@13.00	8.00@13.00
Cull	6.00@8.50	7.00@11.50	7.00@8.50	6.50@9.00	4.00@8.00

CALVES, 500 lbs. down:

Good and choice	10.50@12.50	10.50@12.50	...	12.00@13.50	...
Common and medium	8.50@10.50	8.50@10.50	...	8.50@12.00	...
Cull	7.50@8.50	7.00@8.50	...	6.00@8.50	...

Slaughter Lambs and Sheep:

LAMBS:

Good and choice	16.40@16.70	16.00@16.75	15.75@16.35	15.85@16.45	15.25@15.85
Medium and good	14.25@16.15	14.00@15.75	14.25@15.50	14.25@15.75	13.00@15.00
Common	12.00@14.00	10.50@13.75	11.50@14.00	12.00@14.00	10.50@12.75

YLG. WETHERS:

Good and choice 8.50@9.00 7.00@7.75 8.00@8.75 7.75@8.35 7.25@8.25

EWES:

Common and medium 7.50@8.50 5.75@7.00 6.50@7.85 6.25@7.50 6.00@7.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

ST. PAUL

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended February 19, 1944.

CATTLE

	Week ended Feb. 19	Prev. week	Cor. week, 1943
Chicago†	25,140	25,785	23,284
Kansas City	16,253	16,149	16,386
Omaha*	21,246	22,747	19,891
East St. Louis	10,247	11,336	9,400
St. Joseph	7,866	8,879	7,154
Sioux City	12,340	12,563	11,253
Wichita	2,213	2,410	4,360
Philadelphia	2,206	2,380	3,358
Indianapolis	2,327	2,445	2,235
New York & Jersey City	10,377	11,065	8,556
Oklahoma City*	2,873	3,237	4,675
Cincinnati	3,701	4,445	3,164
Denver	7,105	7,187	4,375
St. Paul	13,088	13,449	12,117
Milwaukee	3,246	3,509	2,332
Total	140,280	149,626	130,490

*Cattle and calves.

HOGS

Chicago	159,814	163,664	39,280
Kansas City	82,372	86,278	46,131
Omaha	93,979	97,274	60,187
East St. Louis	102,473	116,352	70,481
St. Joseph	48,630	41,480	11,642
Sioux City	65,854	64,539	38,644
Wichita	11,177	12,156	9,066
Philadelphia	15,548	17,194	14,093
Indianapolis	25,970	28,707	16,066
New York & Jersey City	57,661	61,601	30,432
Oklahoma City	27,387	23,018	10,280
Cincinnati	20,521	20,365	13,540
Denver	23,714	25,916	12,967
St. Paul	86,287	76,546	48,468
Milwaukee	12,561	13,397	7,469
Total	833,723	831,383	487,834

†Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago†	11,004	19,660	19,180
Kansas City	22,461	26,025	24,515
Omaha	35,163	38,645	39,641
East St. Louis	6,014	7,471	18,188
St. Joseph	18,083	17,975	17,235
Sioux City	21,105	24,540	18,712
Wichita	1,844	2,156	2,421
Philadelphia	1,733	2,014	1,860
Indianapolis	1,510	1,428	1,433
New York & Jersey City	46,027	55,447	48,408
Oklahoma City	1,025	3,018	1,779
Cincinnati	302	430	402
Denver	14,784	25,916	10,160
St. Paul	17,937	16,994	15,588
Milwaukee	1,569	1,503	1,944
Total	200,621	243,222	214,464

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 19:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Feb. 19	227,000	788,000	238,000
Previous week	236,000	787,000	285,000
Year ago	230,000	469,000	275,000
1942	198,000	386,000	267,000
1941	188,000	457,000	254,000
At 11 markets:	Cattle	Hogs	Sheep
Week ended Feb. 19	674,000	674,000	674,000
Previous week	666,000	666,000	666,000
Year ago	391,000	391,000	391,000
1942	317,000	317,000	317,000
1941	380,000	380,000	380,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended Feb. 19	169,000	611,000	175,000
Previous week	174,000	600,000	203,000
Year ago	161,000	350,000	208,000
1942	127,000	273,000	184,000
1941	134,000	321,000	176,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended February 19:

	Cattle	Calves	Hogs
Week ended February 19	1,298	632	23,524
Last week	1,565	596	27,670
Last year	1,342	156	18,524

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending February 19, 1944	3,951	3,592	3,951
Week previous	4,121	1,280	4,121
Same week year ago	5,412	1,913	5,412
COWS, carcass			
Week ending February 19, 1944	1,990	2,404	1,990
Week previous	2,209	1,909	2,209
Same week year ago	610	1,821	610
BULLS, carcass			
Week ending February 19, 1944	630	49	630
Week previous	399	70	399
Same week year ago	344	29	344
VEAL, carcass			
Week ending February 19, 1944	8,601	1,603	8,601
Week previous	8,679	940	8,679
Same week year ago	3,222	571	3,222
LAMB, carcass			
Week ending February 19, 1944	23,577	8,087	23,577
Week previous	23,838	7,714	23,838
Same week year ago	17,100	6,473	17,100
MUTTON, carcass			
Week ending February 19, 1944	1,914	45	1,914
Week previous	2,172	43	2,172
Same week year ago	2,705	1,142	2,705
PORK CUTS, lbs.			
Week ending February 19, 1944	2,735,900	540,888	2,735,900
Week previous	2,398,115	686,440	2,398,115
Same week year ago	856,150	140,834	856,150
BEEF CUTS, lbs.			
Week ending February 19, 1944	375,375	375,375	375,375
Week previous	343,242	343,242	343,242
Same week year ago	152,483	152,483	152,483
LOCAL SLAUGHTERS			
CATTLE, head			
Week ending February 19, 1944	10,321	2,206	10,321
Week previous	11,128	2,380	11,128
Same week year ago	8,558	1,358	8,558
CALVES, head			
Week ending February 19, 1944	5,969	1,983	5,969
Week previous	8,058	1,861	8,058
Same week year ago	9,091	1,850	9,091
HOGS, head			
Week ending February 19, 1944	61,196	15,548	61,196
Week previous	58,776	17,194	58,776
Same week year ago	38,722	14,093	38,722
SHEEP, head			
Week ending February 19, 1944	45,844	1,783	45,844
Week previous	54,037	2,014	54,037
Same week year ago	48,428	1,909	48,428

Country dressed product at New York total 4,918 veal, 16 hogs and 177 lambs. Previous week 5,156 veal, 5 hogs and 391 lambs in addition to that shown above.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 18	1,617	403	19,781	1,702
Sat., Feb. 19	278	28	12,933	219
Mon., Feb. 21	18,457	1,040	39,501	3,652
Tues., Feb. 22	5,507	1,459	30,394	3,511
Wed., Feb. 23	19,523	834	31,230	6,160
Thurs., Feb. 24	5,000	800	32,500	7,500
*Week so far	42,787	4,133	133,625	20,823
Week ago	42,887	2,833	117,257	22,768
Year ago	36,303	3,829	90,181	31,892
Two years ago	35,254	4,018	73,258	39,679

*Including 520 cattle, 113 calves, 48,376 hogs and 1,356 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 18	885	...	2,247	912
Sat., Feb. 19	206	...	681	...
Mon., Feb. 21	4,995	114	4,140	230
Tues., Feb. 22	3,188	269	2,123	906
Wed., Feb. 23	5,059	43	1,379	3,038
Thurs., Feb. 24	2,500	100	2,000	1,000
Week's total	15,772	526	9,642	5,174
Prev. week	16,416	564	15,633	7,261
Year ago	14,431	1,256	15,626	5,085
Two years ago	8,312	299	12,051	8,832

FEBRUARY AND YEAR MOVEMENT

	February 1944	February 1943	Year 1944	Year 1943
Cattle	160,559	146,782	375,211	318,299
Calves	14,574	12,846	33,123	26,562
Hogs	350,161	386,848	1,237,010	923,893
Sheep	108,480	127,416	303,139	312,777

†All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, February 24:

	Week ended February 24	Prev. week
Packers' purchases	70,951	75,910
Shippers' purchases	11,770	24,292
Total	82,721	100,202

WEEKLY INSPECTED KILL

Processing of meat animals at 27 inspected centers showed another drop during the week ended February 13 compared with a week earlier. The decline was not very sharp in any class, but it appears to indicate that heavy winter runs are just about over. In the case of hogs slaughtered for the week in review was 1,239,191 compared with 1,278,133 a week earlier and only 756,482 head during the same period of 1943.

New York area*	10,377	5,940	57,625	46,007
Phila. & Balt.	3,523	569	34,304	880
Ohio-Indiana group†	10,782	2,290	69,726	4,739
Chicago*	28,974	4,215	159,814	30,437
St. Louis area*	10,247	4,784	102,473	6,814
Kansas City	16,283	2,646	82,372	6,614
Southwest group†	13,802	5,115	103,677	23,539
Omaha*	21,248	1,118	80,979	35,163
St. Paul-Wis. group†	12,340	266	63,684	21,165
Interior Iowa & So. Minn.*	19,726	25,905	203,315	21,238
Total	163,560	58,444	1,239,191	254,920
Prev. week	174,447	66,899	1,278,133	288,901
Total year ago	148,772	57,267	766,452	278,147

*Includes New York, Newark, and Jersey City, and includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. †Includes Elburn, Ill. ‡Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. §Includes So. St. Joseph, Mo., and New York, Minn., and Madison and Milwaukee, Wis. ¶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentage of total slaughter under Federal meat inspection during 1943: Cattle 69.5%, Calves 67.5%, Hogs 70.9%, Sheep and Lambs 76.0%.

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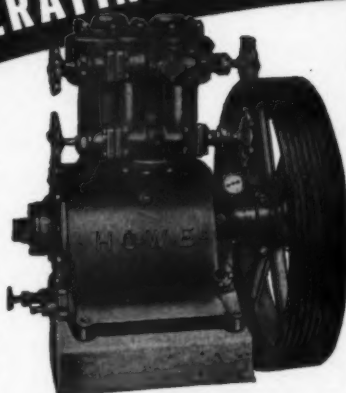


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WANTED: Experienced, practical packinghouse man. One who understands pork operations thoroughly to fill position of assistant superintendent. Must have practical experience in operation of all departments. Location—New York State. Excellent opportunity and future for the right man. We repeat—applicant must know his business; otherwise need not apply. State age, practical experience and what company connected with at present. Same will be kept in strict confidence. W-595, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Experienced dry rendering plant operator to take complete charge of rendering department, operating in connection with moderate packing plant, killing 500 cattle, 3,000 hogs weekly. Give full details regarding your experience, age, and draft status. W-588, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Working foreman to take full charge of small U. S. inspected sausage department. Must have complete knowledge of making sausage, also good references to qualify. GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

WANTED: Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOHN WENZEL COMPANY, 4500 Jacob St., Wheeling, W. Va.

WANTED: Experienced and thoroughly capable plant superintendent-manager to assume full responsibility of eastern plant. Attractive proposition and permanent connection for right man. W-582, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED commissary personnel, women preferred: Dietitian, cooks, and helpers for Michigan children's camp—July and August. W-583, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER—Working foreman to take full charge of small U. S. inspected sausage dept. Must have complete knowledge of making sausage, also good references to qualify. General Meat Co., 2900 N. Broadway, St. Louis 7, Mo.

WANTED: Fully experienced man to set up and supervise hog bung sewing plant in New York City. Must know every branch of the sewing business. Liberal salary and share of profits for the right man. Write giving full particulars of experience, married or single, references. W-597, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

Equipment Wanted

WANTED: Hog debailler, scalding tank, hoist, and 300# stuffer. Machinery must be in excellent condition. W-596, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

FOR SALE: 1—Ball Ice Machine Co. Ammonia Compressor, steam driven, 40 to 50 tons refrigeration, complete with ammonia condensers and a welded steel tank 3'x20' suitable for 150# pressure; also wood and steel tanks, pumps, valves, pipe, fittings and boiler tubes. JOS. GREENSPON'S SON PIPE CORP., National Stock Yards, Ill.

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